

SCRAMBLED EGGS – THE BEST

*Chefsville
Kids*



COOKEE'S TOOL KIT

Small to medium sized skillet
Wooden Spoon or spatula
Measuring cups and spoons
Paring knife
Adult Supervision



Ingredients

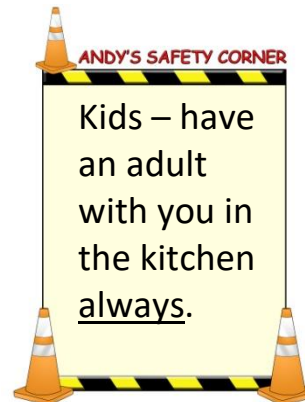
6 large free-range eggs
3 tablespoons ice-cold butter diced
2 tablespoons water
¼ teaspoon salt, kosher
1/8 teaspoon black pepper

½ teaspoon parmesan, grated or shaven
2-3 slices of rustic bread

Garnish with green onion or chives

Directions

1. Break the eggs into a cold, heavy-based skillet, add the butter, and place onto the stove medium heat. Add water, salt and pepper to taste. Using a spatula, stir the eggs frequently to combine the yolks with the whites.
2. As the mixture begins to set. The eggs will take about 4-5 minutes to scramble – eggs should still be soft and quite lumpy. Don't let them get too hot – cool the temperature by moving the pan off of the heat for a minute, stir, then back on the heat.
3. Meanwhile, toast the bread.
4. Add the parmesan cheese and salt to season the eggs at the last minute, then top with cut or snipped chives.



To serve put the toast on warm plates, pile the softly cooked eggs on top. Serve hot!

Serves: 4

Time: 10 minutes

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