



## ***Basic Scrambled Eggs***

### **Ingredients**

- 4 large eggs
- Pinch of kosher salt and black pepper
- 1 Tbsp. vegetable oil, olive oil or butter

1. In a medium bowl, whisk 4 large eggs, and a pinch of kosher salt and black pepper until just incorporated, with no streaks remaining.
2. Swirl 1 Tbsp. vegetable oil (or other neutral oil) in a nonstick skillet or wok to coat. Heat over medium-high until shimmering, then pour in the egg mixture, swirling it around the bottom of the pan to coat. Cook, stirring with a heatproof rubber spatula or wooden spoon until the liquid has thickened. Remove the pan from heat and scrape the eggs onto a plate.

### **Equipment**

- Small Bowl
- Whisk or Fork
- Rubber Spatula or Wooden Spoon
- 6" nonstick pan
- Plate for serving