



## ***Basic Scrambled Eggs and Breakfast Sandwich***

### **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.

### **Breakfast Sandwich**

- Kaiser Roll, Bagel, Croissant or Wrap
- Sliced Cheese (any flavor will work)
- Cooked Bacon, Sausage, Taylor Ham, Canadian Bacon or Deli Ham

To assemble, place cooked eggs on top of one half of your bread of choice, next add your meat, top with a slice of cheese, place other half of bread on top. Enjoy!!

### **Equipment**

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