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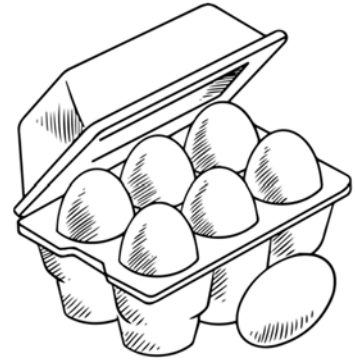
## Egg-citing Scrambled Eggs Adventure

### Ingredients:

4 large eggs  
2 tablespoons milk  
Salt and pepper to taste  
1 tablespoon butter or cooking oil  
Optional toppings: grated cheese,  
chopped herbs, diced vegetables

### Equipment:

Mixing bowl  
Whisk or fork  
Non-stick  
skillet  
Spatula  
Plate



### Step-by-Step Directions:

#### 1. Crack and Whisk the Eggs

Start by cracking all four eggs into a mixing bowl. Be careful not to let any eggshells fall in.

Add 2 tablespoons of milk to the eggs.

Sprinkle a pinch of salt and a dash of pepper into the bowl.

#### 2. Whisk the Mixture

Use a whisk or a fork to vigorously beat the eggs, milk, salt, and pepper together until the mixture is well combined and slightly frothy.

#### 3. Heat the Skillet

Place a non-stick skillet on the stove over medium-low heat.

Add 1 tablespoon of butter or cooking oil and let it melt and coat the bottom of the skillet.

#### 4. Pour in the Egg Mixture

Once the butter or oil is hot and sizzling (but not browned), pour in the egg mixture evenly.

#### 5. Scramble the Eggs

Allow the eggs to cook for a few seconds without stirring, then gently push them with a spatula from one side of the skillet to the other.

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Continue this process, gently folding and pushing the eggs, until they are mostly set but still slightly runny. This should take about 2-3 minutes.

### 6. Optional Add-Ins

If you want to add any optional toppings like grated cheese, chopped herbs, or diced vegetables, sprinkle them on top of the eggs at this stage.

### 7. Finish Cooking

Keep stirring and folding the eggs until they are fully cooked but still soft and slightly creamy. This should take another 1-2 minutes.

### 8. Serve Immediately

Slide the scrambled eggs onto a plate and serve them while they're hot and fluffy.

### Cooking Time and Temperature:

- Cooking time: Approximately 3-5 minutes.
- Cooking temperature: Medium-low heat.

