

CHEESY SCRAMBLED EGGS

(serves 1)

INGREDIENTS AND QUANTITIES:

2 eggs
1/4 cup grated cheddar cheese
1/2 green onion
salt and pepper
1 tsp. margarine
1 slice bread
1/2 orange

EQUIPEMENT & UTENSILS:

Small bowl
Kitchen knife
Grater
Dry measures
Frying pan
Fork
Faring knife
Chopping board
Small measures
Serving spoon

PROCEDURE:

1. Chop green onion and grate cheese.
2. Break eggs into small bowl. Beat with a fork. Add onion.
3. Heat margarine in the frying pan on medium high heat.
4. When the margarine bubbles, add eggs and turn heat down to low.
5. Allow the eggs to cook for a few minutes, then stir. Continue to cook stirring only occasionally. **Do not overstir.**
6. Remove from the heat when eggs have just set. **Do not overcook.**
7. Place on toast, sprinkle with cheese and broil for one minute.
8. Serve hot on warm plates with an orange twists.