## **Eat Smart • Move More**

# **Basic Scrambled Eggs**

Prep Time: 5 minutes Total Time: 10 minutes







**Quick Tips** 

whole-wheat toast.

such as mushrooms,

Breakfast is important to help fuel your mind and body for the day

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Serve alongside

Add vegetables.

onions, or bell peppers. Top with cheese, parsley or

chives.

ahead!

#### **Ingredients**

2 eggs

2 tablespoons 1% milk

1/8 teaspoon ground black pepper

½ teaspoon salt

½ teaspoon canola oil

Amount per serving Calories	(66.899
%	Daily Valu
Total Fat 6g	89
Saturated Fat 1.5g	89
Trans Fat 0g	
Cholesterol 215mg	729
Sodium 220mg	109
Total Carbohydrate 1g	09
Dietary Fiber 0g	09
Total Sugars <1g	
Includes g of Added Sugars	
Protein 7g	
Vitamin D 1mcg	4%
Calcium 69mg	6%
Iron 1mg	4%
Potassium 146mg	4%

#### **Directions**

- Beat eggs, milk, pepper, and salt until blended in a mixing bowl.
- Heat oil in a skillet over medium heat until hot.
- · Pour in egg mixture.
- As eggs begin to set, slowly pull the spatula across the pan until big, soft lumps form.
- Continue cooking by pulling, lifting, and folding eggs until thickened and no visible liquid remains.
- Remove from heat and serve immediately.

### Nutrition Facts

www.eatsmartmovemoreva.org

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(Recipe adapted from: http://www.incredibleegg.org.)