



# Dr Paul Wood's Cheesy Scrambled Eggs

## Ingredients

- Eggs (as many as you like)
- Milk (1 Tablespoon per egg)
- Cheese (half a cup per 4 eggs)
- 1 Tbs Butter

## Method

Use a fork to whisk the eggs, milk, and grated cheese together.

Season with salt and pepper.

Melt the butter in a small non-stick frying pan over medium-low heat.

Once foaming, pour in the eggs.

As the eggs start to cook, use a spatula to pull the outer edges of the egg towards the center. Repeat until there is no more uncooked egg.

Continue to stir the egg to break up the scramble and the egg is cooked.