



JERNEJ KITCHEN

CHEESY SCRAMBLED EGGS

This Cheesy Scrambled Eggs recipe is perfect for one person, but also great for special occasions. You will need about 5 minutes and 3 ingredients.

FOR 1 PERSON
PREPARATION: 5 MINUTES

CHEESY SCRAMBLED EGGS

3 eggs

60 g (1/3 cup) shredded cheese
(Edam, Provolone, Mild Cheddar,
Mozzarella...)

30 g (2 tbsp) butter

salt, pepper

TOOLS AND EQUIPEMENT

bowl

rubber spatula

non-stick pan

PREPARATION

In a bowl, whisk together the eggs using a fork. Don't season with salt or pepper. Place a non-stick pan over medium-low heat. Add the butter, and let it melt.

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Pour the eggs into the pan, increase the heat to medium and shake the pan a few times. After about 15 seconds start pushing the rubber spatula from the sides of the pan to the center of the pan, folding the eggs from time to time. This will take about 30 - 60 seconds. Spread the shredded cheese over the eggs and continue to cook on low heat until the cheese melts and the eggs are creamy and soft. Gently fold from time to time, but as soon as the cheese starts to melt, stop stirring and remove from the heat. This should not take more than 20 seconds. Season to taste with salt and pepper, and serve as soon as possible.