



Brit's Awesome Eggs

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 eggs
- sliced mushrooms
- aged cheddar cheese (grated)
- green onions
- splash of milk
- salt and pepper to taste
- butter

Instructions

Heat up the pan to medium-high. Add a pat of butter to coat the surface. Scramble 6 eggs along with a splash of milk in a bowl, plus any salt and/or pepper, and pour into the hot, buttered pan.

Add mushrooms and green onions to the mixture, and drag a rubber spatula across the eggs to keep moving the surface around. Cook until the eggs are light and fluffy, remove from heat.

Grate cheddar cheese on top of the eggs and cover with a lid to melt, about 2 minutes or so. Divide into two and serve. This also tastes great on top of a slice of buttered rye toast.