

# Fluffy Olive Oil Scrambled Eggs

| Quantity | Measure | Item                                      |
|----------|---------|---|
| 2        | Tbsp.   | olive oil                                 |
| 4        | large   | eggs                                      |
| 1        | Tbsp.   | whole milk                                |
|          |         | kosher salt & freshly ground black pepper |
|          |         | fresh herbs of your choice                |

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## Instructions :

Step 1:

Heat olive oil in a non-stick skillet till smoking.

Step 2:

Whisk eggs together with milk, salt, pepper and herbs.

Step 3:

Add eggs to skillet all at once. Let the sides start to bubble up and drag a rubber spatula through the mixture. Fold the edges into the center until eggs are cooked to your desired doneness. This should take 30 to 60 seconds.

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## Serves / Time :

**Serves** 2  
**Serving Size** 2 eggs  
**Yields**

**Prep Time**  
**Idle Time**  
**Cooking Time**  
**Total Time**