



Scrambled Eggs

Ingredients

6 Eggs

3 Tbsp. Butter

Sea Salt

Fresh Ground Black Pepper

2 Tbsp. Chopped Spinach

Vito & Joe's Italian Extra Virgin
Olive Oil

How to Prepare

In a mixing bowl, crack the eggs. Beat the yolks lightly with a fork.

Heat a pan on a stovetop with about 1 tsp. Vito & Joe's Italian Extra Virgin Olive Oil. Add all but 2 Tbsp. of the eggs to the pan. Add butter.

Keep the heat just above warm. Gently fold the eggs with a spatula the entire time they are cooking. Temporarily remove the pan from heat if necessary.

When the eggs are almost done, turn off the heat. Add the rest of the egg and continue to fold.

Plate and sprinkle with sea salt, pepper, and a pinch of spinach. Makes 2 servings.

Bon Appétit!