

TheRecipeWorks - Scrambled Eggs With Peppers

Scrambled Eggs With Peppers

Serves: 10

1 each red, yellow and green bell peppers
3 tablespoons oil
12 eggs
1 teaspoon salt
1/4 teaspoon pepper
3/4 cup milk or light cream
4 tablespoons butter

Cut peppers into small pieces. Gently saute peppers in oil until soft, drain and set aside.

Combine eggs, salt, pepper and milk. Melt butter in frying pan over medium heat.

Beat eggs with a fork or whip until smooth yellow. Pour in egg mixture and reduce heat. Lift mixture from bottom of pan with a spatula until almost set.

Add drained peppers. Cook until well cooked, not runny.