

# How To Make Best Scrambled Eggs.

## INGREDIENTS

3 eggs

1 tbsp butter

1 toasted bread

## INSTRUCTIONS

I will break 3 eggs and put pinch of salt and I will beat the eggs. I will use nonstick pan and add 1 tbsp of butter and put temperature on medium. When butter is melted I will add 3 eggs and wait 1-2 minutes and don't touch eggs. After 2 minutes I will start moving eggs from side to side and cook them till they're no longer liquidly and put the aside. Put little butter on them. Then I put them on toasted bread and eat.