

Chive Scramble

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Written for The UW Farm's newsletter, *The Weekly Dirt*, 6/2/2021

Ingredients

- 3 eggs
- 4 mushrooms
- $\frac{3}{4}$ cups of chopped chives
- salt and pepper to taste
- $\frac{1}{4}$ cup of cheese (optional)
- 1 tbsp oil

Directions

1. Halve and then slice mushrooms. Chop chives into small pieces.
2. Crack 3 eggs into a bowl and add salt and pepper to taste (about 1/2 teaspoon of each) and whisk together.
3. Pre-heat pan on medium heat and add about a tablespoon of oil.
4. Sautee' mushrooms and add a pinch of salt and black pepper.
5. Add in eggs and chives, keep mixing and folding the scramble so that the eggs don't stick or burn to the bottom of the pan.
6. Once all of the eggs are cooked, remove the pan from heat and add cheese if desired.