

## Easy Scrambled Eggs

A quick way to make scrambled eggs is in the microwave. If you like, spray a mug or bowl with cooking spray. They'll stick whether you use the spray or not. Put two eggs and some milk, about 2 tablespoons, into the cup and stir. Stir in chives if you like. Microwave on high for 45 seconds. Check to see how done it is. Stir the eggs and microwave for another 30 to 45 seconds and check for doneness. The eggs come out a lot fluffier than in a frying pan. And they don't get a brown crust on them. Add a little cheese and salsa if you like.