**INGREDIENTS**

2 large eggs  
2 TBSP milk  
Pinch of Kosher salt  
Pinch of black pepper  
2 teaspoons butter, unsalted

---

**DIRECTIONS**

1. Crack eggs into a bowl.
2. Whisk in milk, salt and pepper until mixture is light and foamy.
3. In a small non-stick pan, heat butter on high until butter bubbles.
4. Add egg mixture to the middle of the pan.
5. Reduce heat to low and slowly stir eggs with a rubber spatula, folding eggs over to ensure even cooking.
6. When eggs are solid, but still have a slight shine, remove from heat.
7. Serve immediately.