



## Recipe Name: SCRAMBLED EGGS WITH GARLIC CHIVES NIRATAMA

### Ingredients (4 servings):

2 small bunch	garlic chives
6	large eggs
2 tsp.	sugar
1 tsp.	soy sauce
1/2 tsp.	salt
4 tsp.	vegetable oil

### Steps to follow:

Wash the garlic chives and chop them into 1 inch pieces. Beat the eggs, sugar, soy sauce and salt together in a small bowl. Heat a non-stick frying pan over medium heat. Add the oil and then the garlic chives sautéing until they are bright green and wilted. Add the egg mixture to the pan and turn down the heat. Let cook until the bottom of the egg goes from translucent to opaque. Stir the egg mixture gently and scrape off the egg from the bottom of the pan. Let it cook again and repeat these steps until the egg has reached the desired doneness. Serve with buttered toast or on top of cooked rice.