

## Colorful Scrambled Eggs

### Ingredients

1 Large green pepper  
1 Large tomato  
1 large onion  
Salt to taste  
Pepper to taste  
8 eggs  
½ cup of milk  
1 tbsp of vegetable oil

### Instructions

1. Dice the green pepper, tomato, and onion, then mix in a bowl.
2. In another bowl beat the eggs with the half cup of milk.
3. Pour the egg/milk mixture into the vegetable bowl and stir.
4. Pour the vegetable oil into a large frying pan and put on the stove.
5. Set the stove temperature on low and pour in the scrambled egg mixture.
6. Continue to scramble the egg mixture with a spatula as it cooks.
7. Adjust the stove temperature to a higher temperature as needed.