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.