



# Scrambled eggs

☆ SERVES: 2 ☆ TIME: 30 minutes

## METHODS

1. Warm a non-stick pan.
2. Beat two eggs with a fork.
3. Mix four tablespoons of Anmum Materna/Lacta milk powder with 50ml of water.
4. Add the milk into the eggs.
5. Pour the egg mixture into the pan.
6. Stir consistently until almost cooked.
7. Then add in the chopped tomato and carrot for more flavour and colour.
8. Serve hot

## INGREDIENTS

- 2 eggs
- 50ml of warm water
- 4 **tbsp** Anmum Materna milk powder (use plain flavour for the best taste)
- 1 **tbsp** tomato, chopped
- 1 **tbsp** carrot, chopped

