

Scrambled Eggs with Asparagus

Yields: 12 servings

Prep: 20 min

Ingredients

18 large eggs, lightly beaten

1/3 cup whole milk

1 teaspoon salt

1 teaspoon freshly ground black pepper

3Tbsp olive oil, divided

1 cup finely chopped small asparagus

1/4 cup chopped fresh flat-leaf parsley

Directions

1. Combine first 4 ingredients in a medium bowl, stirring with a whisk.
2. Heat a large nonstick skillet over medium heat. Add 2 tablespoons oil to pan; swirl to coat. Add eggs and asparagus to pan. Reduce heat to medium-low. Cook 8 minutes or until eggs are soft and begin to set, stirring frequently. Stir in parsley; drizzle with remaining 1 tablespoon oil.