

Cheesy Scrambled Eggs



1/2 tablespoon butter
1/2 cup chopped sweet onion
2 teaspoons dried chives
10 to 12 eggs
1/2 cup water
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon ground cayenne pepper
1 cup shredded Colby Jack cheese

In a large non-stick skillet, sauté onion and chives in butter over medium heat until onion begins to brown.

In a large bowl, combine eggs, water, salt, garlic powder, and cayenne pepper. Mix well until eggs are light and foamy. Pour egg mixture into skillet. As eggs cook, gently stir around outer edge of pan. Continue cooking, stirring, lifting, and folding eggs until thickened, and no remaining liquid is visible. Sprinkle cheese over eggs, and stir in cheese until slightly melted. Serve immediately.

Serves 4