

**You will need:** a medium frying pan; a rubber spatula; six large eggs, at room temperature; salt and freshly ground black pepper; 1 tablespoon unsalted butter; 1 tablespoon finely chopped herbs like chives, parsley, or tarragon (optional)

Step  
1



Place the eggs in a medium bowl and beat them with a fork until they're broken up. Season with a pinch each of salt and pepper and beat to incorporate.

Step  
2



Place 2 tablespoons of the eggs in a small bowl and set it aside.

Step  
3



Heat a 10-inch nonstick frying pan over medium-low heat until hot, about two minutes. Add the butter to the pan and, using a rubber spatula, swirl until it's melted and foamy and the pan is evenly coated.

Step  
4



Pour in the larger portion of the eggs.

\*From the store to the kitchen to the table: The Basics outline the steps that get you from raw ingredients to your dinner tonight, free of complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Illustrations by Bill Russell. Find this online at [www.chow.com/stories/12235](http://www.chow.com/stories/12235).

Step  
5



Sprinkle with the herbs (if using) and let the eggs sit undisturbed until they just start to set around the edges, about one to two minutes.

Step  
6



Using the rubber spatula, push the eggs from the edges into the center. Let sit again for about 30 seconds, then repeat pushing the eggs from the edges into the center every 30 seconds until they're just set, for a total cooking time of about five minutes.

Step  
7



Add the remaining 2 tablespoons raw egg and stir until the eggs no longer look wet. Remove the pan from the stove and season the eggs with salt and pepper as needed. Serve immediately. Makes enough for two to four people.

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