



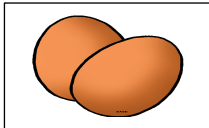
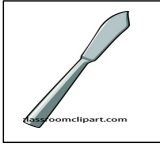

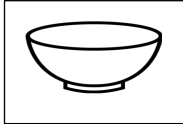
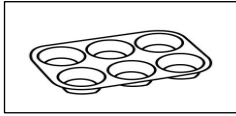
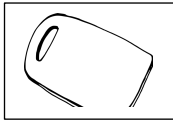

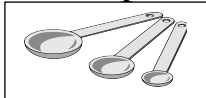




Scrambled Egg Zucchini Pie

Makes: 4 servings

Ingredients:	
1 small zucchini	
2 teaspoons of butter	
½ teaspoon of salt	
2 tbsp of shredded cheddar cheese	
2 eggs	

Supplies:	
Butter knife	
Fork	
Small bowl	
Muffin tin	
Cutting board	
Nonstick frying pan	
Teaspoon and Tablespoon	

Steps:

1. Preheat oven to 350 degrees F.
2. Use the cutting board and the butter knife to cut the zucchini into small pieces.
3. Melt the butter into a small nonstick pan. Add the cut zucchini pieces and cook on medium heat until the zucchini become tender.
4. Break the eggs into a small bowl. Add the salt, zucchini and cheese to the eggs then mix them with a fork.
5. Butter the bottom of 4 cups in the muffin tin. Add the egg mixture to four of the buttered muffin cups in the muffin tins.
6. Bake for 5 minutes or until eggs set. Allow to cool and serve.