



Cook up green eggs and ham

Ingredients

- 2 ounces cooked ham
- 4 teaspoons butter or olive oil
- ¼ large avocado
- Salt and pepper
- 1 tablespoon maple syrup
- 2 eggs

**TRY THEM,
I SAY!**

More than 200 million copies of *Green Eggs and Ham* by Dr. Seuss have been sold since its publication in 1960.



WARNING!

Ask an adult's permission before using a knife or the stove.

Instructions

1. Heat oven to 200° F and put an ovenproof plate or pan near the stove. Cut the ham into bite-size pieces (you should have about ½ cup). Heat 2 teaspoons of the butter or oil in a nonstick skillet over medium heat until butter is melted or oil is shimmering hot. Don't let it burn.
2. Add the ham and cook, stirring enough so it doesn't burn, until the pieces are brown and crisp in places, about 5 minutes.
3. While the ham cooks, prepare the avocado. Ask an adult to carefully cut it downward toward the center in 2 places without cutting through the pit. Twist the avocado open, scoop out about ¼ of the fruit in big chunks, and put them in a medium bowl. (Wrap the rest of the avocado tightly in plastic and save for another use.)
4. Remove the skillet from the heat, add the maple syrup, and stir until the ham pieces are shiny. Scrape the ham and glaze from the pan onto the plate and transfer to oven to keep warm. Rinse the skillet and wipe it dry.
5. Mash the avocado with a fork or a potato masher until most of the lumps are gone. Sprinkle with salt and pepper. Crack the eggs one at a time and add them to the bowl. Use a fork or a whisk to beat them with the avocado until the mixture is smooth. (You'll see that the eggs will turn a light green!)
6. Place the skillet over medium heat and add the last 2 teaspoons of butter or oil. When it's hot, add the egg mixture. Use a spatula or spoon to cook and stir the eggs, scraping the sides and bottom of the pan.
7. Serve the eggs right away with the ham and whatever else you like on the side (such as toasted pita bread). Makes 1 to 2 servings.



LIFE HACK DESIGN YOUR OWN AMAZING SIGNATURE

Your signature identifies you, whether you are signing a card, a school form, or a yearbook. It provides an opportunity to show your style. How do you want yours to look? For inspiration, look up famous signatures. For example, Walt Disney had a loopy signature. Beyoncé's is defined by her elegant cursive and a squiggly underline. Pablo Picasso signed his paintings in thick, bold letters. Practice with a pen and paper. Choose the letters in your name that you'd like to stand out. For many, those are the initial letters of their first and last names. Experiment with the size and shape of your letters. Once you're happy with your signature, share it with a friend to make sure they can read it.

Sign with style.

