

Chive Scrambled Eggs

www.mynameisnickerdoodle.com

Serves 2

Ingredients

5 large eggs

1/4 tsp fresh cracked pepper

pinch of salt

2 tsp chives, finely chopped

2 TBSP butter

Directions

1. In a medium bowl whisk together eggs, pepper, and chives until uniform in color. Save the salt until the end. If you add into your raw eggs it tends to make them tough.
2. Preheat a medium skillet over medium low heat and add butter.
3. Let the butter melt, but not brown. If it starts to brown, turn down the heat.
4. Pour eggs into pan and stir with a wooden spoon.
5. Gently stir eggs for about 4-5 minutes until they are just cooked and slightly wet on the outside.
6. Sprinkle with a little salt and serve over toast.