



Classic Soft Herb SCRAMBLED EGGS



INGREDIENTS:

- 2-3 eggs
- 1 tbsp milk or cream
- 1 tbsp chopped parsley
- 1 tsp chopped chives
- Salt & pepper
- 1 tsp butter



INSTRUCTIONS:

-  Whisk eggs, milk, salt, and pepper.
-  Melt butter over low-medium heat.
-  Add eggs and gently stir slowly for soft curds.
-  Stir in herbs at the end and serve immediately.
-  Low heat = creamy, restaurant-style eggs.



Soft,
creamy
perfection
every time!



PERFECT PAIRINGS:

Enjoy with whole grain toast, avocado, fresh fruit, or a side salad for a balanced meal.



DOWNLOAD
This Recipe!

Scan the QR code to download, save, or share this recipe!

