

Soft Scrambled Eggs

By Audrey Plant

Ingredients

3 large eggs

1 tablespoon heavy cream or milk

Kosher salt and freshly ground pepper to taste

1 tablespoon unsalted butter

1 teaspoon fresh chives, minced

Instructions

1. Preheat a non-stick skillet over medium-low heat. In a small bowl, whisk eggs and heavy cream until smooth.
2. Add butter to the skillet and melt over medium-low heat. Using the handle of the skillet, rotate the pan and coat the melted butter around the skillet. Add eggs and season with salt and pepper.
3. Using a spatula, gently stir eggs. Adjust heat as needed, cook eggs for 2-3 minutes or until eggs come together and are soft/cooked through.
4. Remove from skillet and plate, sprinkle fresh chives over top, and serve immediately.

Notes:

1. Using a non-stick skillet is highly recommended.
2. Controlling the temperature of the pan is essential, less is more. The heat should be medium-low heat to ensure a soft-fluffy scrambled egg.
3. I prefer heavy cream or whole milk from this recipe.
4. Salt and pepper your eggs while they are still over the heat.
5. Strongly recommend freshly cracked black pepper as it is spicier and has a brighter flavor.