



Soft-Scrambled Eggs

SERVINGS 3



PREP TIME 5 min

COOK TIME 5 min

DIRECTIONS

1. In a medium sized bowl beat eggs along with salt until pale yellow, about 30 second.
2. In a nonstick skillet melt butter over medium-low heat until it begins to start bubbling.
3. Slowly add eggs to the prepared skillet. Immediately begin sliding eggs across the pan using a rubber spatula. Continue to do this until eggs are barely set, about 2 minutes.
4. Immediately transfer to plates to avoid over cooking and top with flaky salt and ground pepper.

INGREDIENTS

- 6 Eggs
- ½ tsp Salt
- 3 tbsp Unsalted butter
- Flaky salt, for serving
- Ground pepper, for serving
- Fresh herbs of your choice, optional

For a pinch of

Seabra's
flavor...

Low heat makes for tender eggs. Low and slow is the secret to perfect scrambled eggs.