



# *creamy scrambled eggs with chives*

- 3 eggs
- 1/8 tsp. table salt
- pinch of white pepper
- 1 Tbsp. butter
- 1 Tbsp. cream cheese, cut into small bits
- 2 Tbsp. chives, minced

Whisk together the eggs, salt, and pepper until just combined. Melt the butter over low heat in a medium saucepan (yes, saucepan). When the butter has melted, add the cream cheese to the pan and then stir in the eggs.

Cook the eggs over low heat for about 5 minutes, stirring occasionally. It will appear that nothing is happening. Such is the nature of low and slow cooking.

After about 5 minutes, the eggs will begin to form small curds and the cream cheese will begin melting. Continue to cook over low heat, stirring frequently (maybe almost constantly depending on how hot the bottom of your pan is) to break up the curds and prevent any egg from sticking to the pan.

When the eggs are nearly cooked through but still runny, fold in the chives, reserving some for garnish. Continue cooking to desired doneness. Remove from heat and serve over toast. Sprinkle with reserved chives.