



Creamy Cottage Cheese Scrambled Eggs

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2

Description

Cottage cheese eggs for breakfast are a nice change from regular scrambled eggs. This egg recipe comes out creamy and soft. Perfect with a slice of tomato and turkey bacon for a delicious and fast lowcarb breakfast.

Ingredients

- 1 tablespoon butter - 4 large eggs
- beaten - ¼ cup cottage cheese - 1 teaspoon chopped fresh chives
- or to taste (Optional) - ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter in a skillet over medium heat. Pour beaten eggs into the skillet; let cook undisturbed until the bottom of the eggs begins to firm.
2. 1 to 2 minutes. Stir cottage cheese and chives into eggs and season with black pepper. Dotdash Meredith Food Studios Cook and stir until eggs are nearly set.
3. 3 to 4 minutes more. Dotdash Meredith Food Studios