Breakfast - Paleo

Scrambled Eggs with Smoked Salmon



SERVES: 2 PREP: 10 min. COOK: 8 min.

Ingredients

4 eggs

4 slices smoked salmon, chopped

2 tbsp. coconut milk

Fresh chives, finely chopped

Cooking fat

Sea salt and freshly ground black pepper.

Preparation

- 1. In a bowl, whisk the eggs, coconut milk, and fresh chives. Season to taste.
- 2. Melt some cooking fat in a skillet and add the eggs.
- 3. Scramble the eggs while cooking.

- 4. When the eggs start to settle add the smoked salmon and cook for 1 or 2 minutes.
- 5. Serve with more chives sprinkled on top.