



Scrambled Eggs with Chives and Ricotta

Ingredients:

- 2 Eggs
- 1 Tbsp chives
- ½ Cup ricotta cheese
- 1 Slice bread
- Butter
- Pepper
- Salt

Instructions:

1. Preheat a skillet over medium heat.
2. Crack the eggs into a bowl, add chives and salt to eggs. Mix the mixture until well combined.
3. Add a little butter to the pan and swirl to coat the bottom. Add the egg mixture to the pan. Cook and scramble until the eggs are almost cooked but still runny in parts, for about 2 minutes.
4. Remove the pan from the heat, stir in the ricotta, and allow the eggs to finish cooking in the warm pan.
5. Now toast your piece of bread to your desired level of toastiness.
6. Take your piece of toast and put it on a plate. Lastly, spoon your eggs on top of the toast and garnish with more chives if you desire. Season your eggs with salt and pepper.
7. Serve and enjoy!