

SALMON AND EGGS SCRAMBLE

INGREDIENTS

- 2 large eggs
- Splash of milk any kind
- 1 tbsp. fresh dill minced
- 1 tsp. minced garlic
- 2 tsp. olive oil
- ~4 oz. shredded salmon
- 1/8 tsp. sea salt
- Pepper to taste

PREPARATION

1. Prepare eggs in a bowl by whisking together 4 large eggs, a splash of milk, dill, salt, and pepper until combined.
2. Heat a medium sized skillet to medium/high heat and add in olive oil and garlic.
3. Pour in the egg mix and cook for 1-2 minutes - use a spatula to scramble.
4. Once the eggs have started to cook, add cooked salmon.
5. Continue stirring until the eggs have reached desired texture, about 3 minutes.
6. Serve and enjoy!

