Chive Crab Scrambled Eggs

Fluffy scrambled eggs blended with tender crab meat and fresh chives for a protein-packed, low-carb breakfast.

Servings: 2 **Time:** 10 minutes

Ingredients

- 4 large eggs
- 3 oz fresh crab meat
- 2 tbsp fresh chives, chopped
- 1 tbsp unsalted butter
- Salt to taste
- Freshly ground black pepper to taste

Instructions

1. Crack eggs into a bowl, add salt and pepper, and whisk until fully combined.
2. Heat butter in a non-stick skillet over medium-low heat.
3. Add crab meat to the skillet and gently warm for 1-2 minutes.
4. Pour the beaten eggs over the crab meat and let cook undisturbed for 20 seconds.
5. Using a spatula, gently stir and fold the eggs, cooking until soft and slightly runny but fully set, about 2-3 minutes.
6. Fold in the chopped chives just before removing from heat.
7. Serve immediately.

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