

Massaman Scrambled Eggs

Whisk together in a bowl:

- 4 eggs (don't add milk)
- Dash of ginger powder
- Dash of onion powder
- 1/8 tsp Truvia (alt. 1/4 tsp sugar)

In a skillet on medium low heat, add:

- Coconut oil (maybe 1 tsp - 1 tbsp; alternately, vegetable oil or Pam)
- 1 tsp Massaman curry paste, then stir
- Milk (approximately 1/4 cup), then stir
- 1/4 tsp peanut butter, then stir

Pour egg mixture into skillet and turn heat up to medium.

Stir until well blended and scrambled.

Serve with cilantro and roughly 1/8 tsp fresh lime juice per serving sprinkled on top.

Pro tip: sliced tomatoes go very well with this.