

Creamy Scrambled Eggs with Spinach and Feta



Description:

Creamy scrambled eggs with a healthy twist of fresh spinach and the savory tang of feta cheese.

Ingredients:

- 2 large eggs
- 1/4 cup fresh spinach, chopped
- 1/4 cup feta cheese, crumbled
- Salt and pepper, to taste
- 1 tablespoon butter

Instructions:

1. In a bowl, whisk the eggs until well beaten. Season with salt and pepper.
2. Heat a non-stick skillet over medium heat and melt the butter.
3. Add the chopped spinach to the skillet and sauté for about 1-2 minutes, until wilted.
4. Pour the beaten eggs into the skillet with the spinach and let it cook for a few seconds.
5. Gently stir the eggs using a spatula until they start to form curds.
6. Sprinkle the crumbled feta cheese over the scrambled eggs and continue to cook, stirring occasionally, until the eggs are fully cooked but still creamy.
7. Remove from heat and serve hot.