

Creamy Cottage Cheese Scrambled Eggs

These scrambled eggs with cottage cheese are creamy, fluffy, and make a delicious change from regular scrambled eggs. Perfect with a slice of tomato and turkey bacon for a delicious and fast low-carb breakfast.

Prep Time: 5 mins

Cook Time: 5 mins

Total Time: 10 mins

Servings: 2

Ingredients

- 1 tablespoon butter
- 4 large eggs, beaten
- ¼ cup cottage cheese
- 1 teaspoon chopped fresh chives, or to taste (Optional)
- ground black pepper to taste

Directions

1. Gather all ingredients.
2. Melt butter in a skillet over medium heat. Pour beaten eggs into the skillet; let cook undisturbed until the bottom of the eggs begins to firm, 1 to 2 minutes.
3. Stir cottage cheese and chives into eggs and season with black pepper.
4. Cook and stir until eggs are nearly set, 3 to 4 minutes more.