

# Scrambled Eggs with Herbs

Perfect creamy scrambled eggs with fresh herbs. This British-style breakfast recipe takes just 15 minutes and serves 4. Easy, healthy, and delicious!

15 min

PREP

10 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Scrambled Eggs with Herbs

## Ingredients

- 8 egg
- 0.25 cup milk
- 2 tbsp parsley
- 1.5 tsp dill
- 2 tbsp unsalted butter
- 1 tsp salt
- 1 tsp black pepper

## Instructions

- 1 Prepare the egg mixture**

Crack 8 eggs into a medium bowl. Add 1/4 cup milk and whisk vigorously for 30 seconds until the mixture is completely smooth and uniform in color.
- 2** Add 1 1/2 teaspoons chopped chives, 1 teaspoon chopped parsley, and 1 teaspoon chopped tarragon to the egg mixture. Season with salt and pepper to taste, then whisk gently to distribute the herbs evenly.
- 3 Heat the pan**

Place a medium non-stick skillet over medium-low heat. Add 2 tablespoons butter and let it melt completely, swirling the pan to coat the bottom evenly.
- 4** Wait for the butter to stop foaming and begin to sizzle gently, about 1-2 minutes. The pan is ready when a drop of the egg mixture sizzles softly when added.
- 5 Cook the eggs**

Pour the egg mixture into the pan. Let it sit undisturbed for 20-30 seconds, then begin stirring gently with a wooden spoon or rubber spatula, scraping from the bottom and edges of the pan.
- 6** Continue stirring constantly but gently, breaking up large curds as they form. Cook for 3-5 minutes until the eggs are creamy and just set, with small, soft curds throughout.
- 7** Remove the pan from heat when the eggs still look slightly wet and underdone, as they will continue cooking from residual heat.
- 8 Serve**

Transfer the scrambled eggs immediately to warmed serving plates. Serve while hot and creamy.

## Tips

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Use room temperature eggs for more even cooking - take them out of the refrigerator 15-20 minutes before cooking.

Whisk the eggs thoroughly to incorporate air, which helps create lighter, fluffier scrambled eggs.

Remove the pan from heat when the eggs still look slightly underdone - they'll continue cooking from residual heat.

Clean your whisk and bowl thoroughly before whisking eggs, as any trace of fat can prevent proper incorporation of air.

For extra richness, stir in a tablespoon of butter or cream cheese just before serving.

Season with salt just before cooking, not earlier, as salt can break down the egg proteins if left too long.

Use fresh herbs whenever possible - they provide much better flavor and appearance than dried alternatives.

If the eggs start cooking too quickly, lift the pan off the heat briefly while continuing to stir.