

# **Easy Eggs**

CAL: 212 PROTEIN: 14 CARBS: 3 FIBRE: 0 FAT: 16



## Easy Eggs





**SERVES:** 

TIME:

2

10 minutes



### INSTRUCTIONS

Whisk together eggs, sour cream and milk until nice and smooth.

Add chives and give it one more quick whisk.

Bring a non-stick pan to medium heat and add olive oil. Gently pour eggs into the pan and slowly stir them from the outer edge for about 1-2 minutes, or until just under cooked.

Transfer to two plates immediately (otherwise the eggs will keep cooking in the hot pan).

Sprinkle with extra salt & pepper, if desired.

#### INGREDIENTS

4 eggs
1 tbsp sour cream
60ml milk
1 tbsp chives, chopped
Salt and pepper to taste
2 tsp olive oil

### MACROS

Calories: 212 Protein: 14 Carbs: 3 Fat: 16

Fibre: 0