

RECIPE OF THE WEEK: PALEO EDITION

Smoked Salmon Scrambled Eggs

Ingredients:

1 tsp coconut oil
4 eggs
1 Tbsp water
4 oz smoked salmon, sliced or broken into small pieces
Freshly ground black pepper, to taste
4 chives, minced (or use 1 green onion, thinly sliced)

Instructions:

1. Heat a medium skillet over medium heat. Add coconut oil to pan when hot.
2. Meanwhile, crack eggs into a small bowl. Add water and scramble with a fork.
3. Add eggs to the hot skillet, along with smoked salmon. Stirring continuously, cook eggs until soft and fluffy.
4. Remove from heat. Top with black pepper and chives to serve.

Compliments of *paleoplan.com*

