



Smoked Salmon Scrambled Eggs

Ingredients:

1/2 cup sour cream
4 tablespoons chopped dill plus more for garnish
8 large eggs
3 tablespoons milk
salt and freshly ground black pepper
1 tablespoon olive oil
half a medium onion, minced
4 ounces smoked salmon, roughly chopped

Directions:

Combine sour cream and dill in a small bowl and set aside in the refrigerator.

Whisk together eggs, milk and salt and pepper to taste in a medium bowl and set aside.

Heat oil in a skillet over medium heat. Add onion and cook until translucent, 5-7 minutes.

Add eggs and cook, stirring with a rubber spatula, until eggs hold together but are still slightly soft, about 5 minutes.

Add smoked salmon and continue cooking 1-2 minutes until eggs are firm.

Divide eggs onto serving plates and dollop sour cream mixture on top.

Sprinkle with reserved dill and more pepper.