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BA's Best Soft Scrambled Eggs

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Ingredients

- ☐ 4 large eggs
- ☐ ¼ teaspoon kosher salt
- ☐ 1 tablespoon unsalted butter
- ☐ Flaky sea salt (for serving)

Recipe Preparation

- Crack eggs into a medium bowl and add kosher salt. Using an immersion blender or whisk, whip eggs until completely homogenous and pale yellow in color, about 30 seconds.
- Cook butter in an 8" nonstick skillet over medium-low heat. When foam subsides, add eggs and cook, undisturbed, until a thin layer of cooked egg appears around the edge of the skillet. Using a rubber spatula and broad sweeping motions, push eggs all the way around the circumference of the skillet, then across the bottom. Continue to push eggs around and across skillet until fluffy and barely set, about 2 minutes; they should still look runny on top. Immediately divide between 2 plates and sprinkle with sea salt.

Feta and Za'atar

- Stir 2 Tbsp. crumbled feta and ¼ tsp. za'atar into eggs halfway through cooking. Sprinkle with flaky sea salt and more za'atar just before serving.

Parmesan and Basil

- Stir 2 Tbsp. grated Parmesan and 1 Tbsp. finely chopped fresh basil into eggs halfway through cooking. Sprinkle with flaky sea salt and more basil just before serving.

Soy and Scallion

- Add ½ tsp. soy sauce to eggs before whipping. Stir 2 trimmed, thinly sliced scallions into eggs halfway through cooking. Sprinkle with flaky sea salt just before serving.

Cream Cheese and Chives

- Stir 1 Tbsp. cream cheese and 1 Tbsp. finely chopped fresh chives into eggs halfway through cooking. Top with flaky sea salt and more chives just before serving.

Hot Cheddar

- Stir 2 Tbsp. grated cheddar into eggs halfway through cooking. Top with flaky sea salt and hot sauce just before serving.

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