

Chive Blossom Eggs from Urban Sacred Garden



This is a seasonal variation on the Simple Two Egg Scramble I posted previously. This time of year, my chives start to blossom. The blooms need to be pulled off to keep the plant from dying back and going to seed, particularly if I want fresh chives all Summer. The full blossoms are too much in one bite, but they easily pull apart to delicate purple blossoms that mix beautifully with eggs (as well as salads, bruschetta, meats, vegetables and other dishes). You can see the small individual blossoms in the photograph here. Blossoms can be kept in a small ziplock bag in the fridge for a week or so for future use.

INGREDIENTS

- 2 Farm Fresh Eggs*
- 3 Tbsp Milk or Half and Half
- 4 Chive Blossoms, divided into small blooms
- Fresh Ground Sea Salt
- Fresh Ground Pepper
- 1 Tsp Olive Oil
- 1 Tbsp Butter
- 4 Tbsp Goat Cheese

*This recipe can be multiplied as needed for larger groups. You can also add other veggies, spices and cheeses into the eggs. Salsa, sour cream, etc. can also be used as optional toppings. But less is more when cooking to enhance the delicate flavors of chive blossoms.

DIRECTIONS

1. In a small bowl thoroughly whisk eggs, milk (or half and half), salt and pepper to flavor. When whisking be sure to whisk upwards, away from the bowl, to aerate eggs for fluffiness. Stir in Chive Blossoms.
2. In a medium, non-stick skillet heat olive oil and butter over medium low heat.
3. When warmed, add eggs.
4. Stir eggs constantly on low heat to keep fluffy.
5. As eggs start to cook through, add pieces of goat cheese. Continue to stir until eggs are cooked through and cheese is melted.
6. Remove from heat, put eggs on a plate. Serve with whole wheat toast, fruit or your other breakfast favorites. Enjoy!