

Cheesy Egg Scramble

Who doesn't like eggs with cheese - cheese makes everything better! But these aren't your typical boring scrambled eggs with a little cheese sprinkled on them. These are infused with cheesy goodness, and with only a few ingredients, are super easy to prepare. It also looks like it took a lot of effort to prepare, so you score extra points with your company. We have one or two 'secret weapons' that take this dish from good to amazing!



Servings: 2-4

PREP: 10 MINS

COOK: 5 MINS

TOTAL: 15 MINS

Ingredients:

- 4 eggs
- 2 Tbs sour cream
- 2 Tbs Palmetto Cheese
- Choice of Herbs (optional)
- Pepper to taste

1. Start by whisking your eggs, add a little pepper to taste. (Skip the salt, you won't need it. No seriously, put it down, you won't need it)
2. Add a little bit of herbs. We used parsley and chives, because that is what I grow in the garden. You can add any kind of herbs, or not add any at all. These are your eggs, make them how you like.
3. This is our first secret ingredient- sour cream. What.....yep, that's right. Skip the milk and add sour cream to your eggs. This makes them super light and fluffy. Just whisk them enough to break up and incorporate the sour cream, you should still see little bits floating around.
4. Now for the main secret weapon - Palmetto Cheese! Put 2 TBS of spread in a non-stick pan and stir it once or twice until it starts to melt
5. Add in you egg mixture and continue to fold until well cooked. When finished, sprinkle with some chopped chives and a little parsley. Serve with toast and sliced tomatoes. DELISH!

Need to serve a crowd? My rule of thumb is 2 Eggs per person and 1 TBS Sour Cream and 1 TBS of Palmetto Cheese per person. You can add more or less for your personal taste.