

# Ginger-Infused Scrambled Eggs

A flavorful twist on classic scrambled eggs with a hint of ginger, perfect for a hearty breakfast or brunch.



Main Dish

**10 min**

Total time

**Easy**

Difficulty

**220**

kcal / serving

## Ingredients

- 2 eggs
- 1/2 teaspoon grated ginger
- Salt and pepper to taste
- 1 tablespoon butter

## Steps

- 1** Crack the eggs into a bowl, add grated ginger, salt, and pepper. Beat until well combined.
- 2** Melt butter in a non-stick pan over medium heat.
- 3** Pour the egg mixture into the pan.
- 4** Stir gently with a spatula until eggs are cooked to your desired consistency.
- 5** Serve hot and enjoy!