



## Curry Coconut Scrambled Eggs

**Active Time:** 5 minutes | **Total Time:** 15 minutes | **Serves:** 1

### Nutrition Information Per Serving

381.2 calories, 8.33 g carbohydrate, 2.44 g fiber, 5.89 g NET carbs, 21.53 g protein, 29.91 g fat

#### Ingredients

- 1/2 tsp(s) Real Salt
- 1 Tbsp organic salted butter
- 3 large(s) organic eggs
- 1/2 tsp(s) fresh ground pepper, to taste
- 1 tsp curry powder
- 1 Tbsp coconut milk
- 1/4 cup(s) frozen organic peas

#### Preparation

1. Beat the eggs with the coconut milk.
2. Heat the butter in a nonstick skillet over medium heat.
3. Add the eggs, curry powder, and peas and scramble until eggs are cooked through.
4. Season with salt and pepper, and serve.

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