

Boursin Scrambled Eggs

Serves 1 | Active Time: 10 minutes | Total Time: 15 minutes

Swick

Chef's Notes

With the simple addition of Boursin cheese, these scrambled eggs are anything but ordinary.

Toasting the Brioche

To start, preheat the oven to warm.

Cut the brioche into approximately 1" -inch slices. Note: If you cannot find brioche you could also use english muffins or thick-cut bread instead.

Heat a fry pan over medium-high heat and add the butter. Once the butter melts, add the brioche and toast until golden. Flip and toast the other side. Place the brioche onto a tray and put into the oven to keep warm while you cook the eggs.

Step 1: Toasting the Brioche

- 4 whole brioche
- 2 tbsp unsalted butter

Scrambling and Plating the Eggs

Whisk the eggs together in a bowl and season with the salt and pepper. Set aside.

Heat a large, non-stick fry pan to medium heat. Add the butter and oil. Pour in the eggs and stir continuously until they are cooked but still a little bit soft and wet. Fold in the minced, green onions and crumbled Boursin cheese.

Serve immediately over the toasted brioche. For a fancier breakfast, serve with oven roasted Roma tomatoes and crispy pancetta!

Step 2: Scrambling and Plating the Eggs

- 10 large eggs
- 1/4 tsp kosher salt
- 2 pinches ground white pepper
- 2 whole green onions
- 2 tsp unsalted butter
- 2 tsp grapeseed or vegetable oil
- 1/3 cup Boursin cheese