

## Scrambled Egg Ideas for Dinner

Start with a slow and skillful scramble—you want eggs that are rich, creamy, decadent and decidedly not overcooked.

**1. Pita, greens, and harissa yogurt:** Drizzle a little bit of **olive oil** on both sides of a **pita** and then lightly toast it in a skillet; meanwhile, soft scramble a few **eggs**. Top the pita with some **chili flakes**, then the eggs. Round the whole thing out with a few generous handfuls of **arugula** and a little drizzle of **yogurt** mixed with **harissa**.



**2. Creamy cheese, olives, and lots of herbs:** Spoon your **soft scramble** on a plate and top with hand-torn **mozzarella**. Chop lots of **fresh herbs** and sprinkle them over the top; add big, chunky **sea salt**. Add a piece of **toast** to the side for scooping up the eggs.



**3. A platter with scrambled eggs, smoked salmon, capers, greens, and asparagus:**



**5. Toast with sautéed mushrooms, parmesan, and scrambled eggs:** Top a toasted piece of **baguette** with herby **mushrooms** sautéed in **butter or olive oil**. Top the whole thing with your **soft scramble** and plenty of grated **parmesan**.



**6. Tacos:** Plop your **scramble** into a warmed **tortilla** with lots of greens and grated **cheese**. Simple and delicious. (Add **roasted potatoes** and **chorizo** if you want to go really wild.)

