

Bite Spoon

Scrambled Eggs With Cabbage Recipe

10 min Prep time	**10 min** Cook time	**20 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large eggs
- [ ] 2 tablespoons butter, divided
- [ ] 1/2 medium onion, finely chopped
- [ ] 3 cups thinly sliced green cabbage
- [ ] Salt and black pepper to taste

For Serving (Optional)

- [ ] 2 tablespoons chopped fresh dill or chives
- [ ] Toast or crusty bread
- [ ] Hot sauce

Instructions

1. In a medium bowl, whisk the eggs with a pinch of salt and pepper until they’re well blended and a little frothy. Set them aside near the stove.
2. Melt one tablespoon of butter in a non-stick skillet over medium heat. Add the chopped onion and cook, stirring now and then, for about 3-4 minutes until it’s softened and smells sweet.
3. Add the thinly sliced cabbage to the skillet. Sprinkle with a little salt – this helps it soften. Cook, stirring frequently, for about 5-6 minutes, until the cabbage has wilted down and is tender.
4. Push the cabbage and onion to one side of the pan. Add the remaining tablespoon of butter to the empty space. Once melted, pour in the whisked eggs.
5. Let the eggs set for about 30 seconds, then gently push them from the edges toward the center with a spatula. As soft curds form, gently fold the cooked cabbage and onion into the eggs.
6. Continue cooking, gently folding, until the eggs are mostly set but still look a little wet. Turn off the heat immediately – the residual heat will finish cooking them perfectly.
7. Fold in the fresh herbs if you’re using them. Taste and adjust seasoning with more salt and pepper if needed. Serve right away, while hot.

Nutrition per serving

220 kcal	14 g	6 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Thinly slicing the cabbage is crucial for even cooking.
- Don’t overcook the eggs; they continue to cook after you turn off the heat.
- This recipe is easily doubled to serve more people.