

# Soft Scrambled Eggs with Asparagus (/jee)

a recipe from [www.maureenabood.com](http://www.maureenabood.com)

*The key to these eggs is their soft texture. If that is not your style, of course you can cook them a bit longer to suit your taste. A splash of cream is divine.*

3-4 stalks asparagus

2 farm fresh eggs

Sea salt

½ tablespoon butter

1 tablespoon cream or half and half

Clean and trim asparagus and cut on the bias (an angle; it's pretty) into ½ -inch pieces.

Mix the eggs with two pinches of salt with a fork until the eggs are well incorporated.

In a small, non-stick skillet, heat the butter just to foaming over medium low heat. Add the asparagus and sauté until tender, about 3 minutes, stirring constantly.

Pour the eggs over the asparagus. Draw the egg from the edges of the pan into the center with a wooden spoon or spatula, creating large, soft curds. After less than a minute, when the eggs are still wet, remove from heat. Residual heat will continue to cook the eggs but removing from the heat now will ensure that you don't overcook them.

Pour a tablespoon of cream over the eggs and continue stirring with a spatula.

Eat the eggs immediately, with some sliced tomatoes, labneh, and soft pita bread. Some olives would also be delicious.