



Scrambled Eggs with Dates

Inspired by Kay Karim, The Iraqi Family Cookbook

Serves 1

This is a delicious egg dish that my mother used to make. Sometimes she'd drizzle date syrup over it.

3 large eggs
1/4 teaspoon salt
1 tablespoon unsalted butter
5 pitted soft Medjool dates, coarsely chopped

Whisk the eggs together in a bowl. Add the salt and whisk well.

Heat the butter in a frying pan over medium heat until bubbling. Add the dates and sauté them, stirring occasionally, until they are slightly softened, approximately 1 to 2 minutes.

Pour the eggs on top of the dates. Reduce the heat to medium-low. As the eggs begin to set, gently pull the edges into the middle of the pan, forming large soft curds. Continue pulling and folding over until the eggs are set.

Serve hot with bread or toast.