



4 SERVINGS



21 MINUTES



233 CALS

You'll Feel Like a Gourmet Chef with This Simple Poached Eggs Recipe

SABEEN SIDDIQUE

Ingredients

- 2 tbsp butter
- 1 cup heavy whipping cream
- 4 eggs
- 1/4 tsp black pepper
- 2 tbsp cheddar cheese, shredded
- 1/4 tsp salt
- 2 dashes red pepper flakes
- 1 tbsp scallions, chopped

Instructions



PREP: 10M

| COOK: 11M

| READY IN: 21M

1. Put the butter and heavy cream in a small saucepan and simmer over medium heat.
2. Crack each egg into a small bowl and slide one egg at a time into the cream mixture.
3. Season with salt, black pepper and red pepper flakes and cook for about 2 minutes over low heat.
4. Stir in shredded cheddar cheese and cook for about 2 more minutes until the yolk is desirably done.
5. Dish out and top with scallions to serve.