Dill Salmon and Egg Scramble

- 1 large egg
- Splash of water
- 1/2 - 1 tablespoon fresh dill, minced
- 1/2 - 1 teaspoon minced garlic
- 1-2 teaspoons olive oil
- 1.5 ounces leftover shredded salmon
- 1/8 teaspoon sea salt Pepper, to taste

1. Prep eggs by whisking together 4 large eggs, a splash of water, dill, salt, and pepper until combined.

2. Then, heat a medium size skillet to medium/high heat and add in olive oil and garlic. Pour in the egg mixture and cook for 1-2 minutes, using a spatula to scramble. Once the eggs have started to cook, add in cooked salmon.

3. Continue stirring until the eggs have reached desired texture (for about 3ish minutes).

Don't forget the veggie & fruit😊