Spinach Eggs

Ingredients

1 meal for 1 person

- 1/2 Tbsp Coconut Oil (For Pan)
- 100g Baby Spinach (Fresh)
- 1/2 tsp Ground Black Pepper
- 2 Large Eggs (boiled)

*Add more pepper and pink salt to eggs!

Directions

- 1. Add coconut oil to pan on medium heat.
- 2. Weigh out spinach while pan is heating up
- 3. When pan is hot, add spinach and stir the spinach around on the pan with a spatula.
- 4. Add ground black pepper once spinach has absorbed coconut oil from the pan
- 5. Spinach is cooked when SLIGHT browning on spinach

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Serve this meal hot and enjoy right after cooking!