

Poached Eggs on Toast

Ingredients

1-2 slices bread

1 teaspoon butter

1-2 eggs

1 spring onion

6 chives

Salt and pepper

1 tablespoon white vinegar

Method

1. Bring a pot of water to boil and add the vinegar.
2. Add the eggs and turn the temperature down to a simmer – too many bubbles from a high heat will break up the egg.
3. The eggs should take around 5 minutes to cook.
4. Cut the chives finely and slice the spring onion on an angle.
5. While the eggs are poaching, toast your bread and butter it.
6. Remove the eggs with a slotted spoon to drain the water and place on the toast.
7. Top with chives, spring onion, salt and pepper.

