

Scrambled Eggs on Toast

Ingredients

1-2 slices bread

1 teaspoon butter

2 eggs

1 tablespoon milk

1 spring onion

Salt and pepper

10ml olive oil

Method

1. Heat the olive oil over a medium heat.
2. Crack the eggs into a bowl and add the milk and pepper – whisk with a fork.
3. Add the eggs to the pan. Using a wooden spoon pull the mixture from the edge of the pan towards the centre to help cook the egg mixture evenly.
4. Remove the pan from the heat just before the eggs have finished cooking – the heat of the pan will finish them off.
5. Toast your bread and butter it.
6. Slice the spring onion on an angle.
7. Place your eggs on the buttered toast and top with spring onion and salt.

