

Scrambled Eggs & Smoked Salmon

Servings: 2

Prep Time: 5min

Cook Time: 5min-7min



Ingredients

- 4 eggs
- 2 tbsp milk
- ½ tsp Tabasco plus extra to serve, (optional)
- ½ tsp Worcestershire sauce, plus extra to serve (optional)
- 1 tbsp olive oil
- 100g cherry tomatoes
- 1 tbsp finely snipped chives
- 100g smoked salmon, sliced
- 4 slices wholemeal bread, toasted and buttered
- ½ lemon, sliced into wedges

Directions

1. Beat together the eggs, milk, Tabasco, Worcestershire sauce and some seasoning in a jug. Heat the oil in a large non-stick pan over a low heat and pour in the egg mix. Cook, stirring, until it is done around the edges and slightly runny in the middle. Then tip in the tomatoes and warm through for 1 min until the eggs have finished cooking.
2. Top the toast with the scrambled eggs and chives, and place the smoked salmon on the side with a wedge of lemon to squeeze over. Drizzle over extra Tabasco and Worcestershire sauce, if you like it with an extra kick.