

Cauli Scrambled Eggs

Servings: 4

Prep Time: 10min + Cooling Time

Cook Time: 5min



Ingredients

- $\frac{3}{4}$ cup (180 ml) cauli crumble
- 6 large eggs
- $\frac{1}{4}$ cup (60ml) milk
- Salt and pepper
- 2 tsp. (10 ml) butter or olive oil
- Vine-ripened cherry tomatoes; roasted
- Crispy bacon; to serve
- Toast; to serve

Directions

1. Place cauli crumble in a pot of boiling water and simmer for 3–5 min. or until cooked through. Drain and set aside to cool.
2. Lightly whisk cooked and cooled cauli crumble, eggs and milk together and season with a little salt and pepper.
3. Heat a large non-stick pan. Add the butter and swirl to coat the bottom of the pan.
4. Add eggs to the pan and scramble using a spatula.
5. Serve on warm buttered toast with roasted cherry tomatoes and crispy bacon.