



Scrambled Eggs with Sun-Dried Tomato & Parmesan



Servings: 2

Prep Time: 5min

Cook Time: 10min

Ingredients

- 2 slices bread (wholewheat, toasted)
- 4 large free range eggs
- 50 ml milk (or single cream)
- 8 dried tomatoes (sun-, chopped)
- butter
- salt
- pepper
- mayonnaise
- parmesan (shavings to serve)

Directions

1. Chop the sun-dried tomatoes and soak in a little boiling water for 5 minutes. Drain.
2. Whisk together the eggs, milk, tomatoes, and salt and pepper. Over medium heat, melt a knob of butter in a heavy-bottomed frying pan until it is bubbling.
3. Add the egg mix to the pan and stir continuously until the eggs start to set. Make toast in the meantime. When the eggs are almost set but still a little runny, remove the pan from the heat (the eggs will continue to cook, so you need to get them off the heat slightly runny).
4. Spread the toast with some good mayonnaise and top with the scrambled eggs. Finish off with Parmesan shavings and parsley to garnish.