



# Soo's Serbian Scrambled Eggs



2 servings



20 minutes

## INGREDIENTS

oil for frying

1 red pepper

1 medium heat chilli

handful of tomatoes

salt and pepper

2 eggs

fresh white bread or

sourdough

## NOTES

Another recipe idea, you can add chorizo sausage for a more meaty option.

## DIRECTIONS

1. Chop up your pepper into small pieces and toss it into a pan with a little oil. Let it sizzle away on low heat until it softens.
2. Quarter your cherry tomatoes and add them to the pan. Add extra oil if things are starting to stick. You'll know it's ready when both the tomatoes and pepper are completely soft.
3. Finely chop some fresh chilli (add as much or as little as you like) and stir it in for a bit of heat.
4. Beat two eggs and pour them into the veg mixture. Keep the heat low and scramble gently until they're just cooked.
5. Serve it up with chunks of fresh bread (traditionally untoasted!) to mop up the flavours. Perfect for a lazy campfire breakfast.

