

## Advanced Scrambled Egg

**Prep Time: 10 minutes**

**Cook Time: 15 minutes**

**Total Time: 25 minutes**

**Serves: 1-2**



### Ingredients:

- \* Olive Oil
- \* 5 new potatoes chopped into little cubes
- \* 1 yellow or red pepper chopped
- \* 3 Sausages sliced
- \* 3 Rashers of smoked bacon, diced
- \* Handful of baby tomatoes, cut in half
- \* Small handful fine beans, finely chopped
- \* 5 Large eggs
- \* 50ml milk
- \* Pinch of Salt and Pepper

### Preparation:

1. Heat the olive oil in a deep frying pan and once at heat add the potatoes, pepper, beans and sausages.
2. Stir occasionally to brown evenly. After 5 minutes, add the bacon and baby tomatoes.
3. Beat the eggs in a mixing bowl and add the milk, salt and pepper until the eggs have combined completely.
4. When the meat is sufficiently cooked through (usually 10 minutes on medium heat), pour the egg mixture into the frying pan and continuously mix to scramble.
5. When the eggs are cooked (2-3 minutes), turn off the heat and serve immediately.