

## SCRAMBLED EGGS WITH ONION AND CHEDDAR CHEESE

Eggs are my go to recipe at all times of the day. They make amazing breakfast, lunch and dinner options. When you add a little cheese and herbs they are transformed into a gorgeous meal.



**Preparation time: 5 minutes**

**Cook time: 5 minutes**

### Ingredients:

#### Serves 1

- ✓ TBSP butter
- ✓ ½ small onion, finely chopped
- ✓ 2 eggs, lightly beaten
- ✓ 1 TBSP milk
- ✓ 25g grated white cheddar cheese
- ✓ 1 TBSP chives finely chopped

### Method:

1. Melt the butter in a small frying pan and sauté the onion for 4-5 minutes
2. Add the beaten eggs and milk to the pan and cook until the egg begins to set
3. Remove from the pan and sprinkle with grated cheese and chives
4. Serve with a slice of wholemeal toast