



Creamy Scrambled Egg

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 eggs - 1 tin Nestle cream (170g) - 1/2 tsp salt, a little pepper - 2 tbsp butter - 2 tbsp chopped spring onion - chopped parsley + paprika for garnish

Instructions

I was thinking to prepare dinner before class. Since I will be making it ad-hoc, I need to prepare something is simple and most importantly nice. It took me less than 10 minutes. 1. Beat eggs and NESTLE cream together, then season with salt and pepper. 2. Melt butter in a pan, add onion and fry lightly until tender. 3. Pour in egg mixture and cook over low heat. 4. Turn over portions of egg mixture as it begins to thicken. Do not overcook. 5. Garnish with parsley and a little paprika.