



## Greek egg scrambled ( OP I )

Serving: 1

Non Veg

### *Ingredients*

- Eggs 2
- Small Tomatoes 3 grated
- Feta Cheese divided 50 grams
- olive oil 2 tbsp
- Clove Garlic 1 tbsp
- Fresh Thyme 1 tsp
- Salt and Pepper to taste

### *Preparation Method*

- Get the grater out and grate the two tomatoes, discarding the skin Slice up the garlic, or mince
- Crack the eggs into a bowl and beat them till they're fluffy Get a pan on the stove on a medium flame and add the olive oil
- When the oil comes to temp, add in the garlic and saute till it just starts to brown
- Add in the grated tomato and give it all a good mix. Use a splatter screen if the tomatoes start to sputter Season the tomato-garlic mix with salt and pepper, then cover and let it cook for about 3 to 4 minutes
- Lift the lid, give everything a stir and toss in the fresh thyme. Mix and let it continue to cook for about two minutes. Two minutes later, crumble in feta. Add in the eggs and gently scramble them along with the tomato-feta mix. You won't need to salt the eggs because the feta is plenty salty.
- Cook the eggs to the consistency you like. I prefer mine just on the edge of soft and creamy but firm. Remove the eggs to a plate, then grate some more feta on top to garnish. Add a bit more fresh thyme for garnish. Serve piping hot!