

10 Delicious Breakfast Recipes

1. Pancakes

Preconditions:

- Have a mixing bowl, whisk, and a frying pan ready.
- Preheat the pan on medium heat.

Ingredients:

- 1 cup flour
- 1 tbsp sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup milk
- 1 egg
- 2 tbsp melted butter

Steps:

1. In a bowl, mix flour, sugar, baking powder, and salt.
2. Add milk, egg, and melted butter. Mix until smooth.
3. Pour batter onto the heated pan, cook until bubbles appear, then flip.
4. Cook for another 1-2 minutes until golden brown.
5. Serve with syrup or fruit.

2. Scrambled Eggs

Preconditions:

- Use a non-stick pan and spatula.
- Have eggs at room temperature.

Ingredients:

- 2 eggs
- 1 tbsp butter
- Salt & pepper

Steps:

1. Crack eggs into a bowl and whisk.
2. Heat butter in a pan over low heat.
3. Pour eggs into the pan and stir constantly with a spatula.
4. Cook until soft and fluffy, then season with salt and pepper.
5. Serve hot.

3. Oatmeal

Preconditions:

- Have a saucepan and spoon ready.
- Use rolled or quick oats.

Ingredients:

- 1/2 cup oats
- 1 cup milk or water
- 1 tbsp honey

Steps:

1. Boil milk or water in a saucepan.
2. Add oats and stir continuously.
3. Simmer for 5 minutes until thickened.
4. Remove from heat, drizzle with honey.
5. Serve warm with fruits or nuts.

4. Avocado Toast

Preconditions:

- Use ripe avocado for best taste.
- Toast bread beforehand.

Ingredients:

- 1 slice bread
- 1/2 avocado
- Salt, pepper, chili flakes

Steps:

1. Toast the bread to your desired crispiness.
2. Mash the avocado with a fork.
3. Spread avocado on toast and season.
4. Serve immediately.

5. Smoothie Bowl

Preconditions:

- Use a blender.
- Have frozen fruits for a thick texture.

Ingredients:

- 1 banana
- 1/2 cup frozen berries
- 1/2 cup yogurt

Steps:

1. Blend banana, frozen berries, and yogurt until smooth.
2. Pour into a bowl.
3. Top with granola, nuts, and extra fruit.
4. Serve chilled.

6. French Toast

Preconditions:

- Use stale bread for best texture.
- Heat pan before starting.

Ingredients:

- 2 slices bread
- 1 egg
- 1/4 cup milk
- 1 tsp cinnamon

Steps:

1. Whisk egg, milk, and cinnamon in a bowl.
2. Dip bread into the mixture, coating both sides.
3. Cook in a buttered pan until golden brown.
4. Serve with syrup or powdered sugar.

7. Breakfast Burrito

Preconditions:

- Warm tortilla beforehand.
- Have all fillings ready.

Ingredients:

- 1 tortilla
- Scrambled eggs
- 1/4 cup cheese
- 1/4 cup beans

Steps:

1. Place scrambled eggs, cheese, and beans onto the tortilla.
2. Roll tightly into a burrito.
3. Serve immediately or heat for a crispy wrap.

8. Greek Yogurt Parfait

Preconditions:

- Use fresh ingredients.
- Have a glass or bowl ready.

Ingredients:

- 1/2 cup Greek yogurt
- 1/4 cup granola
- 1/4 cup berries

Steps:

1. Layer Greek yogurt, granola, and berries in a glass.
2. Repeat layers for a nice presentation.

3. Serve immediately.

9. Chia Pudding

Preconditions:

- Prepare at least 4 hours ahead.
- Store in a fridge.

Ingredients:

- 1/4 cup chia seeds
- 1 cup milk
- 1 tbsp honey

Steps:

1. Mix chia seeds, milk, and honey in a jar.
2. Stir well and refrigerate overnight.
3. Serve with fruit or nuts.

10. Peanut Butter Banana Toast

Preconditions:

- Use whole grain bread for a healthy option.

Ingredients:

- 1 slice bread
- 1 tbsp peanut butter
- 1/2 banana

Steps:

1. Toast bread to desired crispiness.
2. Spread peanut butter evenly.
3. Top with banana slices.
4. Serve immediately.