



Scrambled eggs with tomato



Categoria

Entradas e Petiscos



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Select



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



50ml Gallo Extra Virgin

- Eggs (4 un.)
- Tomatos (2 un.)
- 1 coffee spoon of salt
- 0,5 coffee spoon of sugar
- Spring onions to taste

1

Crack the eggs to a bowl and scramble them, together with the salt.

2

Cut the tomatoes in fours and then in smaller pieces.

3

Heat a wok with the olive oil and then sauté the tomato, together with the sugar.

4

Then, add the eggs and in let them cook in high heat, always stiring for approximately 40 seconds.

5

Remove from the heat and add the chopped spring onions.

6

Serve immediately.



Dicas do Chef

For a better taste and texture, serve the eggs underdone.

Produtos utilizados



Extra Virgin

Extra Virgin Olive Oil



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