

## Malaysian Chilli Scrambled Eggs

Serves: 1  
Prep time: 5 Minutes  
Cooking time: 5 Minutes  
Adapted from Justine Schofield recipe

### Ingredients:

- 2 tablespoons oil
- 1 birds eye chilli, finely sliced with seeds
- 1 clove garlic, chopped
- 2-3 eggs
- 2 handfuls of rinsed and drained baby spinach leaves, torn.
- 1 green shallot/onion, finely sliced



*I just love these spicy eggs, a great quick meal. You can eat for breakfast lunch or dinner.*

**Enjoy!**

### Method:

- Heat the oil in a frying pan, when hot add the chilli and garlic. Stir to prevent burning
- Beat the eggs in a bowl, add them to the chilli and garlic oil, swirl the eggs around to coat the whole pan
- With a wooden spoon drag the egg from the outside to the middle, to allow the uncooked egg to come to the surface of the pan
- Add the torn spinach leaves, and the sliced shallots/onion to the top of the egg, fold the egg over the greens to help them wilt, toss gently. Place onto a serving plate
- **Serve and Enjoy!**
- **Note:**
- Tearing the leaves of the greens releases flavour
- Remove chilli seeds for less heat or use half a long red chilli.