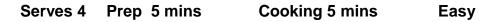
Cheesy Scrambled Egg Croissants





Ingredients

8 large eggs 100g grated cheddar splash milk small bunch snipped chives 4 large croissants salt and pepper

- 1. In a bowl, whisk the eggs with the grated cheddar, a splash of milk and some seasoning. Pour into a saucepan and heat gently, stirring continuously, until softly scrambled.
- 2. Warm the croissants in the oven. Stir in a small bunch of snipped chives, then split open the croissants and put the scrambled egg inside.