

# Cheesy Scrambled Egg Croissants



**Serves 4    Prep 5 mins**

**Cooking 5 mins**

**Easy**

## **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.