

# Colombian Eggs



**Serves 2**   **Prep 7 mins**

**Cooking 8 mins**

**Easy**

## Ingredients

20g unsalted butter

2 spring onions, finely sliced at an angle

4 eggs, beaten

1 plum tomato, quartered, seeded and cut into 1 cm dice

sea salt and freshly ground black pepper

2 slices sourdough

1 ripe avocado, cut into 5 mm-thick slices

1. Melt the butter in a frying pan. When it's foaming, add the spring onions and cook until soft, taking care not to let them burn.
2. Add the eggs and scramble lightly. Finish with the diced tomatoes and season with salt and freshly ground pepper.
3. Toast the sourdough and lay the avocado on top. Spoon over the eggs, season and serve.