

# PITAS FILLED WITH HAM AND PESTO SCRAMBLED EGGS



## INGREDIENTS

- 6 eggs
- 2 tbsp cream
- 1 tbsp fresh basil pesto paste
- 20g butter
- 300g shaved ham
- 2 large lettuce leaves
- 2 wheat pitta bread cut in half

## METHOD

1. Lightly beat the eggs with the cream and pesto. Heat the butter in a non-stick saucepan, when melted and bubbling add the egg mixture.
2. Cooking while stirring for 2 minutes or until just set.



3. Heat the ham in the same pan until becoming slightly crispy on the edges.
4. Carefully open the pita pockets, place in a lettuce leaf, then the ham and spoon in the scrambled egg.
5. Serve immediately.