

Kimchi-Cheese Scrambled Eggs



Preparation time: 7 mins
Serves: 2 people
User Rating: ★★★★★

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Give your next chilli scrambled eggs a Korean street food twist with chopped kimchi and gooey cheese

Recipe by Camellia Ling Aebischer



Ingredients

- 6 eggs
- Salt, to taste
- 2 slices toast, buttered
- 2 tbsp butter
- ½ cup kimchi, chopped
- ¼ cup cheddar cheese, grated

- ¼ cup mozzarella cheese, grated
- Parmesan and chopped chives or spring onion, to garnish

Method

1. Crack eggs into a jug and season with a good pinch of salt, whisk to break up.
2. Meanwhile, heat butter in a medium-sized pan over medium heat, add the toast, buttered side down and brown on both sides. Set aside on serving plates.
3. Turn the heat to low, add the butter to the pan and when melted and bubbling, add eggs and slowly stir with a spatula as they set. When half set add the kimchi and cheese, fold through and turn off the heat. The eggs will keep cooking with the residual heat of the pan.
4. Portion over two slices of toast and garnish with parmesan and chives.