Eggy toast – savoury

Serves: 2 slices (4 quarters for each – 8 tastes)

Ingredients from garden:

2 eggs  
chives – 2 tsp chopped

Other ingredients:

Milk – 2 tbsp
Bread – 2 slices
Oil for frying – vegetable, sunflower, canola – a trickle
Butter – 1 tsp
Salt and Pepper – a sprinkle

Equipment needed:

Bowl  Whisk  Fork  Egg slice
Frypan  Plates  Knife

Method:

1. Break eggs into bowl.
2. Measure milk into the bowl.
3. Beat these two ingredients.
4. Chop the chives very small and add to mixture.
5. Add salt and pepper.
7. Cut bread into quarters.
8. Heat the butter and oil in the frying pan to a medium heat.
9. Put bread into eggy mixture and cover the bread with the egg mixture, turn bread to cover the other side.
10. Carefully lay the bread pieces in the pan.
11. Cook the bread approx. 2 minutes on each side – you want the pieces to be golden brown.