## **ARCHIVED RECIPES**

## SALSA SCRAMBLE TOAST (SERVE 1)

## **Ingredients:**

2 slices Gardenia Whitemeal Bread

1 tsp olive oil

1 egg

1 tbsp low-fat milk

1/2 tomato, de-seeded & diced

1/2 yellow capsicum, de-seeded & diced

1 large green chilli, sliced thinly

1 tbsp coriander, chopped

1/4 tsp lemon juice

Salt and black pepper to taste

## **Cooking Method:**

- 1. Beat the egg and milk together with a fork until slightly foamy.
- 2. Heat olive oil in a pan, add egg mixture and scramble.
- 3. Just before egg is done, add yellow capsicum, tomatoes, green chilli and coriander.
- 4. Remove from heat and season with lemon juice, salt and black pepper.
- 5. Place 1 slice of Gardenia Whitemeal Bread in a sandwich maker.
- 6. Top with the scrambled egg and cover with the remaining slice of Gardenia Whitemeal Bread.
- 7. Toast according to instructions for the sandwich maker.





