

Turmeric Scrambled Eggs & Greens

Serves 1

2 organic eggs

2 tablespoons milk (optional)

1 spring onion

½ teaspoon grated fresh turmeric (1 teaspoon ground)

1 large handful of greens (spinach, kale, silverbeet etc)

1 piece sourdough toast



Whisk the eggs together with the milk until pale. Add the spring onion, turmeric and a pinch of salt and pepper. Sauté the greens in a tablespoon of water until wilted then set aside, add the eggs to the pan, keeping it on low heat, and stir constantly until the eggs start to set and become creamy.

Serve the eggs on the sourdough toast with a side of sautéed greens.