

Creamy Onion and Egg Scramble

Indulge in a rich and creamy scramble made with eggs and sautéed onions, enhanced with a velvety touch of mayonnaise.

This dish is perfect for a quick breakfast or a light lunch, providing a delightful combination of flavors and textures.



Main Dish

15 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 1 tablespoon butter
- 1 large egg
- 1 tablespoon mayonnaise
- 2 tablespoons milk
- 1 small onion, finely chopped
- Salt and pepper to taste

Steps

- 1 In a small skillet, melt the butter over medium heat.
- 2 Add the chopped onions and sauté until they are translucent and slightly caramelized, about 4-5 minutes.
- 3 In a bowl, whisk together the egg, mayonnaise, milk, salt, and pepper until well combined.
- 4 Pour the egg mixture into the skillet with the onions.
- 5 Cook, stirring gently, until the eggs are softly scrambled and creamy, about 3-4 minutes.
- 6 Remove from heat and serve immediately.