

Fried Egg with Herbs

This recipe is a delight for the senses, the aroma of herbs combined with the delicate taste of the egg make it irresistible!



Main Dish

7 min

Total time

Easy

Difficulty

185

kcal / serving

Ingredients

- 1 egg, salt and freshly ground pepper, 1 teaspoon of chives, 1 teaspoon of dill, 1 teaspoon of parsley, 1 teaspoon of butter

Steps

- 1 Heat a skillet with butter and wait until hot.
- 2 Crack your egg and add it to the hot skillet.
- 3 Cook for 2 minutes on medium-high heat.
- 4 Flip the egg and cook on medium heat for another 2 minutes.
- 5 Add salt and freshly ground pepper, the fresh herbs and cook for 1 minute more.
- 6 Serve hot with some sourdough.