

Garlic Ginger Egg Sandwich

A delicious and flavorful sandwich made with garlic and ginger scrambled eggs, topped with creamy mayonnaise.



Main Dish

15 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 2 slices of bread
- 2 eggs
- 2 cloves of garlic, minced
- 1 teaspoon ginger, grated
- 2 tablespoons mayonnaise

Steps

- 1 In a bowl, whisk together the eggs, minced garlic, and grated ginger.
- 2 Heat a non-stick pan over medium heat and add the egg mixture. Scramble the eggs until cooked through.
- 3 Toast the slices of bread until golden brown.
- 4 Spread mayonnaise on one side of each slice of bread.
- 5 Place the scrambled eggs on one slice of bread and top with the other slice.
- 6 Cut the sandwich in half and serve.