

Ginger Tomato Scrambled Eggs

A flavorful and nutritious main dish made with scrambled eggs, ginger, and tomatoes. This dish is perfect for a quick and healthy breakfast or brunch.



Main Dish

15 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 2 eggs
- 1 tablespoon ginger, minced
- 1 medium tomato, diced
- Salt and pepper to taste
- 1 tablespoon oil

Steps

- 1 Heat oil in a pan over medium heat.
- 2 Add minced ginger and sauté for 1-2 minutes until fragrant.
- 3 Add diced tomatoes and cook for another 2-3 minutes until softened.
- 4 In a bowl, whisk the eggs with salt and pepper.
- 5 Push the tomatoes and ginger to one side of the pan and pour the beaten eggs into the other side.
- 6 Gently scramble the eggs until cooked to your liking.
- 7 Mix the scrambled eggs with the ginger and tomatoes.
- 8 Serve hot and enjoy!