

Scrambled Eggs with Bacon

This dish is the perfect comfort food! Deliciously creamy eggs with a crunchy, salty bacon, served with fresh-baked bread.



Main Dish

Easy

Difficulty

400

kcal / serving

Ingredients

- 2 eggs
- 2 whole bacon rashers
- Salt & Pepper to taste
- Butter
- Fresh-baked bread

Steps

- 1 Heat a pan on medium heat and start cooking the bacon.
- 2 When the bacon is crispy and the fat is rendered, remove and set aside.
- 3 Add a bit of butter to the pan and crack the eggs in it.
- 4 Season it with salt and pepper and scramble the eggs until they have reached a creamy texture.
- 5 Serve warm with the bacon and fresh-baked bread.