

Kagianas (Strapatsada) - Greek Scrambled Eggs



Preparation time:	10 mins
Serves:	2 people
User Rating:	★★★★☆

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Transport your taste buds to Greece with Kagianas: a Greek delight of scrambled eggs dancing with tomatoes, feta, and herbs.

Also known as Strapatsada this dish takes the humble egg to new heights with pantry staples perfectly executed on a plate. Get ready to scramble eggs the Mediterranean way!



Ingredients

- 2 tomatoes, de-seeded and grated
- Salt, to taste
- 1 tbsp olive oil
- 4 eggs, beaten
- ¼ cup feta, crumbled
- 8 kalamata olives, finely chopped

- Crumbled feta and parsley, to serve
- Pita or bread, to serve

Method

1. In a small pan over medium heat, add the grated tomatoes and season with a little pinch of salt. Cook for a few minutes until the water evaporates and the tomato becomes thick and sticks to the pan. Don't overcook them as you still want a fresh tomato taste.
2. Add olive oil, then lightly season eggs with salt and add to the pan. Cook gently, constantly stirring until the eggs are almost done. Add your feta and olives and stir well to combine.
3. Once the eggs have set, place them in a serving bowl alongside some pita and garnish with a little more crumbled feta. You can also add a little chopped parsley or oregano.