

# Spicy Scrambled Egg Breakfast Rolls



Preparation time:	15 mins
Serves:	4 people
User Rating:	★★★★☆

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It's true. There's nothing more moreish than the perfect chilli scrambled eggs. And that's what we thought... until we added a freshly-baked French baguette to the mix.

Soft, buttery with the right amount of kick, this delectable chilli scramble is set to become your go-to recipe at any time of day. Impress your friends with a photo-worthy breakfast roll, that packs all the mighty flavour with heartiness to match.



## Ingredients

- 4 x 15cm pieces French bread (or use 4 long bread rolls)
- 1/4 cup peri peri spicy mayonnaise
- 6 large eggs, at room temperature
- 1/3 cup milk

- 1/2 tsp dried chilli flakes
- 2 tbsp butter, chopped
- 60g rocket leaves

## Method

Kick start the day with a sensational combination of spicy chilli flakes perfectly melded with [soft scrambled egg](#).

1. Halve bread and spread cut sides with mayonnaise.
2. Use a fork to whisk eggs, milk and chilli flakes in a bowl until just combined. Set aside for a few minutes to allow foam to settle. Use a fork to whisk eggs, milk and chilli flakes in a bowl until just combined. Set aside for a few minutes to allow foam to settle.
3. Heat a medium non-stick frying pan over medium heat. Add butter, melt and swirl to coat pan base. Add egg mixture and cook without stirring for 30 seconds.
4. Using a wide spatula, push the set eggs around outer edge toward the centre of the pan, tilting the pan to allow the uncooked egg to run over the base. Gently push eggs around pan every 15 seconds until soft folds form and one quarter mixture is unset. Remove from heat. Gently fold the egg mixture once more. Divide scrambled eggs and rocket between bread. Season and serve.

## Notes

Tip: If you can't find Peri Peri mayonnaise, substitute with a mix of extra chill flakes or Tabasco sauce mixed regular mayonnaise.

There's also more than one way to [scramble an egg](#). Why not try them all to decide your new go-to?

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Vitamin D
<b>211g</b>	<b>2020kJ</b> <b>483kcal</b>	<b>20.6g</b>	<b>30.2g</b>	<b>9.6g</b>	<b>30.2g</b>	<b>3.6g</b>	<b>685mg</b>	<b>2.6µg</b>

All nutrition values are per serve.