

Pitas Filled With Ham and Pesto Scrambled Eggs

Ingredients

- 6 eggs
- 2 tablespoon cream
- 1 tablespoon fresh basil pesto paste
- 20g butter
- 300g shaved ham
- 2 large lettuce leaves
- 2 wheat pitta bread cut in half



Preparation

Lightly beat the eggs with the cream and pesto. Heat the butter in a non-stick saucepan, when melted and bubbling add the egg mixture.

Cooking while stirring for 2 minutes or until just set.

Heat the ham in the same pan until becoming slightly crispy on the edges.

Carefully open the pita pockets, place in a lettuce leaf, then the ham and spoon in the scrambled egg.

Serve immediately.