

Scrambled egg, ham and relish croissants

10m prep | 10m cook | 4 servings



Why has this page changed? ⓘ

9 Ingredients

- 4 Coles bakery croissants
- 6 eggs
- 1/3 cup milk
- 2 tbsp finely chopped fresh chives
- 1 tbsp fresh thyme leaves
- 20g butter
- 1/2 cup tomato relish
- 1 avocado, thinly sliced
- 150g shaved ham

4 Method Steps

- **Step 1** Preheat oven to 180C/160C fan-forced. Place croissants on a baking tray. Heat for 5 to 7 minutes or until warmed through and slightly crisp.
- **Step 2** Meanwhile, whisk eggs, milk, chives and thyme in a large bowl. Season with salt and pepper.
- **Step 3** Melt butter in a large, non-stick frying pan over medium heat until it starts to sizzle. Pour egg mixture into pan. Stir gently with a wooden spoon, tilting pan to allow uncooked egg to touch the base of pan, for 2 minutes or until eggs are just set. Remove pan from heat.
- **Step 4** Split croissants in half lengthways. Spread with relish. Top with avocado, ham and scrambled eggs. Serve.