

# Arrabiata scramble with crispy salami

10m prep | 10m cook | 1 serving ★ ★ ★ ★ ★



Why has this page changed? ⓘ

## 10 Ingredients

- 8 eggs
- 1/2 cup milk
- 1 tbsp extra virgin olive oil
- 1 red onion, thinly sliced
- 2 garlic cloves, crushed
- 1/4 tsp dried chilli flakes
- 100g sliced hungarian salami, thinly sliced
- 200g grape tomatoes, halved
- 2 tbsp finely chopped fresh flat-leaf parsley
- 8 slices rye bread, toasted

## 4 Method Steps

- **Step 1** Whisk eggs and milk together in a large jug. Set aside.
- **Step 2** Heat 1/2 the oil in a medium non-stick frying pan over medium-high heat. Cook onion, stirring, for 5 minutes or until softened. Add garlic, chilli flakes, salami and tomato. Cook, stirring, for 2 minutes or until salami is crisp and tomato is starting to soften. Transfer to a bowl.
- **Step 3** Heat remaining oil in same pan over medium heat. Pour egg mixture into pan. Cook for 1 minute or until edges just begin to set. Using a wooden spoon, push set egg towards centre of pan, tilting pan to let uncooked egg cover the base. Continue for 1 minute or until creamy curds begin to form.
- **Step 4** Fold through salami mixture. Sprinkle with parsley and serve with toast.