



INGREDIENTS

- 2 large Sunbake seeded rolls
- 1 tablespoon butter
- 4 large eggs - beaten
- 6 to 8 slices streaky bacon

MAKES

2 rolls

Scrambled Egg and Bacon Roll

DIRECTIONS

Pan fry or grill the bacon until crispy and keep warm. In a small pot, melt your butter over a low heat and pour in beaten eggs. Season with salt and freshly ground pepper and stir mixture until the egg is scrambled. Don't be tempted to turn your heat up too high. Take the pan off the heat whilst the egg is still a little moist as the scramble will continue to cook off the heat. Cut the rolls in half and fill with the bacon and scrambled egg - eat as soon as possible.