

VEGAN SCRAMBLE & AVOCADO ON TOAST

SERVINGS: 2

CREATION TIME: 10 MIN

LEVEL: EASY

Ingredients

240g Crackd The No-Egg-Egg	1 sliced roasted red pepper
2 toasted slices of Warburtons Tiger Bloomer	1 tablespoon vegetable oil
2 chopped spring onions	1 tablespoon vegan green pesto
1 sliced large ripe avocado	½ teaspoon salt
	Black pepper to taste



Directions

1. Place the oil in a non-stick frying pan on a medium heat, add Crackd The No-Egg-Egg and turn gradually with a spatula or wooden spoon and cook for 3-5 minutes or until fully cooked.
2. Place the scramble onto the toasted bread.
3. Then add the sliced avocado and top with sliced roast red peppers.
4. Season with salt, pepper, a drizzle of vegan pesto and sprinkle with chopped spring onions.