

★ U.K. ★ BBQ ★ Week ★



Direct grill
Low Heat



Final Temp
71°C



10 mins
plus
prep



£2



Serves 2-3

RECIPE

Turkish Scrambled Eggs



INGREDIENTS

4 eggs
1/2 green pepper
1 spring onion
2 medium ripe tomatoes finely diced
1 tbs olive oil
60 gms feta crumbled
1tsp turkish red pepper flakes of chilli flakes
salt and ground black pepper
Bread to Serve

METHOD

1. Light the BBQ and set a cool fire zone with a few coals
2. Crack eggs into bowl and lightly beat, add feta and combine
3. Add olive oil into pan and heat.
4. Stir in the green peppers and cook for a couple of minutes.
5. Add the spring onions, tomatoes and red pepper flakes and mix well.
6. Pour in the eggs and scramble over a medium heat until the are just done but retain some moisture.
7. Season with salt and pepper.
8. Serve with crusty sourdough or pita bread.

Recipe by Al's backyard BBQ