



## Egg and Tomato Scramble

★★★★★

*Eggs*

**Difficulty:** easy **Servings:** 2 **Source:** Me

### INGREDIENTS

2 eggs

1 tbsp butter or ghee

Big pinch of chile powder (I used chipotle)

Big pinch of cumin

1/4 tsp salt

1 medium-sized tomato

### DESCRIPTION

A SW variation on the standard Chinese dish of stir-fried tomatoes and eggs. Soooo tasty.

### DIRECTIONS

Saute the tomatoes and seasonings together in a medium-sized skillet until the tomatoes have softened a bit. Then crack the eggs directly into the pan and scramble for about two minutes, unless you have a fondness for scattered areas of raw egg.

Admire it on your plate for a minute or two, but not long enough for this attractive mess to cool down.

Eat it.