

Pesto Fried Eggs

Ingredients

2 slices of bread
2 eggs
2 tbsp pesto of choice
hard, mature cheese (optional)
seasoning
basil (or another fresh herb)

Instructions

1. Put bread in a toaster.
2. Spoon pesto onto a pan over medium heat.
3. Stir around and then crack the 2 eggs into the pan.
4. Add 1 tsp of water to the pan and put a lid on it to help steam eggs and cook them through without them needing to be flipped, thus keeping the yolk soft.
5. Once cooked to satisfaction, put eggs on toast.
6. Add some grated cheese and seasoning and finish off with some fresh herbs.