

**RYVITA**[®]

Crispy Parma Ham, Scrambled Egg & Chives

Preparation time: 15 minutes

Recipe by: Ryvita



INGREDIENTS

Serves 1

- 1 slice parma ham (34g)
- 1 egg
- Splash of milk (20g)
- Small bunch chives, snipped (3g)
- 2 Multigrain Ryvita Rye Crispbread

METHOD

1. Heat the grill to high.
2. Put the ham on a baking sheet and grill for 3-4 minutes or until it has darkened and crisped up.
3. Whisk the egg in a bowl with a splash of the milk, the chives (reserving a few for garnish) and some seasoning.
4. Heat a non-stick saucepan then cook the egg, stirring occasionally, until just cooked.
5. Top the rye crispbread with the scrambled egg, the crispy ham and the reserved chives.

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