

Warming lentil stew



SERVINGS
1



TIME
10 min



DIFFICULTY
Easy



CALORIES
426 kcal

INGREDIENTS

2 eggs

1 ½ tsp butter (½ tsp + 1
tsp later)

Pinch of salt

2 slices of bread

Mayonnaise (to spread)

Cucumber slices

Black pepper (to taste)

Hot sauce (a few drops)

DIRECTIONS

1. Place a cold pan on the stove. Add 2 eggs and ½ tsp butter. You can use any pan, but I love this [nonstick frying pan](#) — it keeps eggs fluffy and never sticks. Add 2 eggs and ½ tsp butter.
2. Cook on low heat, stirring gently until the eggs begin to thicken softly. A simple spatula works, but a [silicone spatula](#) makes stirring smooth and gentle — plus, it's heat-safe.
3. Add a pinch of salt and 1 tsp butter. Continue stirring until eggs are creamy and thickened.
4. In the same pan, add a little butter and toast 2 bread slices on low heat until golden.
5. Spread mayonnaise on the bread. Layer with cucumber slices, pepper, extra mayo, and a touch of hot sauce. Place the scrambled eggs between the bread slices. A regular knife works fine, but a [serrated bread knife](#) makes slicing neat and effortless — no squished sandwich.
6. Place the scrambled eggs between the bread slices. Serve warm and enjoy!



Note: This recipe card contains a few affiliate links to tools I personally love. If you choose to buy through them, I may earn a small commission at no extra cost to you ♥