

nøgg

No Egg.
But Plants.

Simply. **Substantial.**

Bowl with scrambled eggs.

Preparation

- 1 Open the lid, release the vacuum and close the lid again. Then shake the package vigorously. Place the desired amount of nøgg Scrambled Eggs in a pan lightly greased with vegetable oil and heat on the highest setting (Gas mark 9/220°C). Once the nøgg Scrambled Eggs begin to set, continue to cook for about 20 seconds whilst continuously stirring. Then set the temperature to gas mark 7/180°C and cook the nøgg Scrambled Eggs for up to 90 seconds with continuous stirring.
- 2 Slice the avocado and radish. Grate the carrots and halve the cherry tomatoes.
- 3 Arrange the scrambled eggs and edamame with all the ingredients in a bowl and serve.

The preparation time always depends on the type of cooking appliance used and its heat output.




plant-
based

Ingredients for 1 portion

- 100g **nøgg Scrambled Eggs liquid**
- 1/2 avocado
- 50g radishes
- 30g carrots, grated
- 30g cherry tomatoes
- 20g edamame
- herbs

