TATUA
Specialised Dairy

Scrambled Eggs & Salmon Breakfast Wrap

Ingredients

SERVES 4
8 eggs
150g Tatua Sour Cream
1 tablespoon finely chopped dill
Sea salt & cracked pepper
1 tablespoon olive oil
400g wood smoked salmon
2 handfuls baby spinach leaves
4 plain 8 inch wraps
2 tablespoons Sour Cream + 2 tablespoons sweet chilli sauce

Method

1. In a bowl combine the eggs and Tatua Sour Cream and whisk until smooth.
2. Add the dill and seasoning. Heat the oil in a non-stick frying pan.
3. Add the egg mixture and gently fold together until just set.
4. Lay out wraps and spread with Sour Cream and drizzle with sweet chilli sauce.
5. Top with baby spinach leaves.
6. Divide salmon between wraps.
7. Spoon on scrambled eggs.
8. Season and wrap up.