



LOHMANN
BREEDERS

COOKBOOK

Grilled Peppers with scrambled eggs

GRILLED PEPPERS *with scrambled eggs*

Ingredients

3 LOHMANN eggs



3 peppers



Cheddar



Salt



1

First, cut off the tops of the three peppers.
Then remove the seeds and the white skin.



2

Add two eggs to each pepper and season with
salt, pepper and freshly chopped parsley.



3

Then scramble the eggs in the peppers with
a fork and sprinkle some cheddar on top.



4

Finally, place the peppers on the barbecue
at approx. 180 °C for 20–25 minutes.
Your savoury barbecue snack is ready.



Enjoy your
meal!



Jan Kraßmann
Online-Marketing