

#PERiTricks

# The Pharoahfi nes spice

## Spicy pola egg

Serves 1

Prep time: 10 minutes

Cooking time: 5 minutes

Using an iron? Nayi iplan!

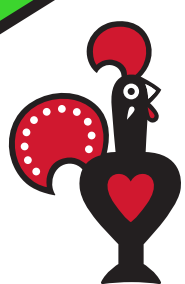
## Ingredients

- 1 box Nando's PERi-PERi Bag & Bake Paprika Citrino
- 1 egg
- 1 tbsp chopped coriander
- 1 chopped spring onion
- ½ tsp Paprika Citrino spice from the spice pack in the box
- 1 tsp oil
- 1 cocktail bun
- Coriander for garnish
- Nando's Hot PERi-PERi Sauce



## Method

- Preheat an iron on the max setting.
- Bend a hanger into a square shape and fold the cooking bag around the bent hanger to form a paper pan and secure with washing pegs.
- Break the egg in a bowl, add the rest of the ingredients and mix.
- Add the oil to the paper pan and add the egg mix. Place the paper pan on top of the iron and start cooking your eggs. Cook for 5 minutes, scraping down the bottom after every minute, or until the eggs are fully cooked.
- Slice open the cocktail bun, place the pola egg on top and garnish with the coriander.
- Enjoy with a splash of Nando's Hot PERi-PERi Sauce.



**Nando's**



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- 1 tsp oil
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- Nando's Hot PERi-PERi Sauce



## Method

- Break the egg in a bowl, add the rest of the ingredients and mix.
- Add the oil to a hot pan and add the egg mix. Cook the eggs for 3 - 5 minutes, scraping down the bottom after every minute, or until the eggs are fully cooked.
- Slice open the cocktail bun, place the pola egg on top and garnish with the coriander.
- Enjoy with a splash of Nando's Hot PERi-PERi Sauce.