

Satisfying Breakfast Spread - Fluffy Scrambled Eggs, Crispy Sausages & Seared Steak

Hearty Breakfast Spread - A Satisfying Start to Your Day! ???



TIME
30 min

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INGREDIENTS

For the Scrambled Eggs:

4 large eggs

... cup milk (optional, for fluffiness)

Salt and pepper, to taste

1 tbsp butter

½ tsp paprika (for garnish)

1 tbsp fresh parsley, chopped

For the Sausages:

4 breakfast sausages

1 tbsp olive oil or butter

For the Steak:

8 oz sirloin or ribeye steak, thinly sliced

1 clove garlic, minced

For the Grilled Tomato:

2 medium tomatoes, halved

1 tbsp olive oil

DIRECTIONS

1. ? Scrambled Eggs: In a bowl, whisk together eggs, milk (if using), salt, and pepper.
2. Melt butter in a nonstick skillet over medium heat.
3. Add egg mixture and cook gently, stirring slowly, until just set and soft.
4. Remove from heat. Sprinkle with paprika and chopped parsley.
5. ? Sausages: Heat olive oil or butter in a skillet over medium heat.
6. Add sausages and cook 8-10 minutes, turning occasionally, until browned and cooked through.
7. Remove and keep warm.
8. ? Steak: Season steak slices with salt and pepper.
9. In the same skillet, melt butter over medium-high heat. Add garlic and cook for 30 seconds.
10. Add steak and sear 2-3 minutes per side until browned and just cooked.
11. ? Grilled Tomatoes: Brush cut side of tomatoes with olive oil. Season with salt and pepper.
12. Grill cut-side down in a skillet or grill pan for 2-3 minutes, until lightly charred and softened.

TIPS FOR SUCCESS

Use multiple pans to speed up cooking if you're feeding a crowd.

Don't overcook the eggs -gentle heat keeps them creamy and soft.

Let the steak rest briefly before serving to keep juices locked in.

Use fresh herbs to brighten the plate and add color.

