**Green eggs with ham**

SERVES 2

* 4 eggs
* pinch of salt
* splash of milk or cream
* knob of butter
* 3 tbsp Kale Pesto (see recipe)
* toast, halved cherry tomatoes, slices of grilled ham, to serve

1. Use a fork to lightly mix the eggs, salt and milk or cream in a small bowl – not too much as you want to see a bit of yolk streaked through.
2. Melt the butter in a frying pan over medium heat, then pour in the egg mixture. Once the eggs ‘take’ a little, gently fold and lift using a flat wooden spatula – don’t stir. Pause, then fold again.
3. After a minute, add the pesto and fold a little more until the whole lot is just soft and still a bit runny (about another minute).
4. Remove from the heat and let sit, then gently stir to ensure it is cooked through.
5. Serve with toast, cherry tomato halves and a few slices of grilled ham.