

HOW TO USE · EVERYTHING SEASONING

EVERYTHING SCRAMBLED EGGS

An everyday garlic, onion and pepper seasoning. No sesame and no poppy — just a handy all-purpose shake.

SERVES	PREP	COOK
2	5 min	5 min

INGREDIENTS

- 4 eggs
- 1 tbsp milk or cream, optional
- 1 tsp Everything Seasoning, plus extra to finish
- Butter or oil, for the pan
- Toast, to serve



METHOD (stovetop)

1. Beat the eggs with the milk if using, and half the seasoning.
2. Melt a little butter in a pan over medium-low heat. Add the eggs and stir gently until just set.
3. Finish with the rest of the seasoning and serve on toast.

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ROAST VEGETABLES

200°C fan · 30–35 min

Everyday tray

1. Toss 800 g vegetables with 2 tbsp oil and 2 tsp of the seasoning.
2. Roast at 200°C fan-forced for 30–35 minutes, turning once.
3. Serve as a side or with eggs.

SEASONED MINCE

15 min

Quick dinner

1. Brown 500 g beef or pork mince in a little oil.
2. Stir in 2 tsp of the seasoning and cook 1 minute.
3. Add a tin of tomatoes or use it in tacos, nachos or pasta.

GRILLED MEATS

to taste

All-purpose rub

1. Rub a little oil and 1–2 tsp of the seasoning over steak, chicken or chops.
2. Grill to your liking and rest before slicing.
3. Finish with a pinch more at the table.

OTHER WAYS TO USE IT

→ Sprinkle over avocado on toast.

→ Stir through sour cream as a baked-potato topping.

→ Use as a finishing salt-and-pepper on almost any savoury plate.

ALLERGENS May be present: Soy, Gluten, Mustard, Sesame.
SALT This blend contains salt, so taste before adding any more.