

CHIVE & BACON OMELETTE



OMLETTE

- 4 eggs
- 2 tablespoons milk
- 1 tablespoon chopped chives
- 15g butter

FILLING

- 4 chopped bacon rashers
- 125g button mushrooms, sliced
- 1 tablespoon chives
- 1/2 cup tomatoes, sliced
- 1/4 to 1/2 cup grated tasty cheese (optional)

METHOD

Whisk eggs and milk in a bowl until just combined, then stir in the chives. Set aside.

Cook bacon in frypan over high heat for 3 minutes.

Add mushrooms, tomatoes and chives. Stir over heat for about 2 minutes, or until mushrooms are soft, then remove from pan.

If pan is dirty, clean, then bring back to the heat. Add half the butter to the hot pan.

Once butter is melted and covers the pan, pour in half the egg mixture.

Cook over medium heat until omelette is almost set. Spoon half the filling over one half of the omelette.

Fold omelette over filling, continue to cook for a further minute, then slide omelette onto a plate.

Serve with lightly buttered toast and/or a garden salad.
