

Omelette of the Imagination

Everyone should know how to make an omelette, they're quick, easy and absolutely delicious. You can just about use anything in the filling.

Some combos I use are:

- Tomato bacon/ham cheese
- Salmon spinach cheese capers
- Bok choy mushrooms chili bean shoots Spring onion

You can use any leftovers that are in the fridge.

INGREDIENTS

2 Eggs (3 if you are hungry)

1 teaspoon oil

½ cup grated cheese

Salt

Pepper

Parsley

METHOD

In a bowl beat eggs with a fork or whisk, add salt and pepper.

Grate cheese, cut up parsley.

Prepare ingredients for the filling.

To a small fry pan add oil and on stove top heat to medium, then add beaten eggs. As the egg begins to set add the filling and cheese to half of the Omelet, when set, flip the bare half over the filling, cook for 2min. Serve with toast.