

Tasy Omlette Wedges

Ingredients:

- 3 spring onions
- New potatoes
- 4 rashers of smoked bacon
- 2tbsp oil
- 1 tsp mustard
- 85g mature cheese
- 2tomatoes



Method:

1. Chop onions and set aside.
2. Thickly slice potatoes and boil in a and drain.
3. Snip bacon and fry in a pan.
4. Add the spring onions until soft and then put into a bowl.
5. Break eggs in a bowl and whisk in mustard and seasoning.
6. Grate cheese and half egg the egg mixture with the cooked bacon, onions and potatoes.
7. Then gently stir.
8. Heat oil in a pan and pour in the mixture.
9. Stir a couple of times as the mixture begins to set on the bottom.
10. Turn on the grill to warm up.
11. Leave the omelette to cook on a low heat for about 6minutes.
12. Cut tomatoes into wedges and scatter over the omelette and sprinkle some cheese on top.
13. When omelette is set on the base put it under the grill for 5-10minutes.
14. Leave to cool and cut into wedges.
15. Serve as alternative to pizza for a tasty mid-week meal.