

Spanish Omelette

Serves: 1

Prep time: 10 Minutes

Cooking time: 10 Minutes

Ingredients:

- 1 teaspoon butter
- 2 eggs beaten
- 1 [eschallot](#), or 1 tbsp chopped onion
- 2 tbsp chopped red capsicum
- 1 tbsp chopped red chilli ***Optional**
- 1 green shallot, sliced
- 2 tbsp diced tomato
- 2 tbsp diced ham ***Optional**
- 3 [Kalamata olives](#), chopped
- 1 tbsp chopped parsley
- ½ cup grated cheese
- black pepper
- pink Himalayan rock salt

*A tasty and versatile meal
And a great way to use up your left
over vegetables*



Method:

- Melt butter in non stick omelet pan over medium-high heat
- Add eggs to pan, swirl around to coat the pan well. Cook until you see bubbles start to form
- Combine the remaining ingredients, (**except the cheese**) and sprinkle evenly over the egg mixture
- Cover mixture with grated cheese and grill till cooked through and golden brown on top
- Season with freshly cracked black pepper and Himalayan rock salt
- Slide the omelette on a plate or Flip the omelette over onto itself (half moon) and serve