

As-You-Like-It Tortilla



Serves 3

Prep 5 mins

Cooking 10 - 15 mins

Easy

Ingredients

7 eggs

2 tsp pesto, or 2 tbsp fresh chopped herbs of your choice

large handful leftovers such as chopped ham, sliced sausage, cooked bacon rashers, tuna or smoked salmon

large handful of grated cheese

3 spring onions, finely chopped

125g cooked pasta or 200g chopped cooked potato or sweet potato

handful veg such as frozen spinach or peas, canned corn, roasted peppers, fried courgettes or mushrooms

1½ tbsp vegetable oil

tomato salad, to serve (optional)

1. Beat the eggs with seasoning and your chosen background flavour, then add your leftovers. Stir in the spring onions and pasta or potatoes with your selected veg.
2. Turn on the grill to high. Heat the oil in a medium non-stick frying pan and tip in the egg mixture. Cook gently for 10 mins over a low heat until three-quarters set, then flash under the grill to set the top. Serve with a simple tomato salad.