

Cheesy Omelette Burgers



Serves 4

Prep 15 mins

Cooking 15 mins

Easy

Ingredients

1 tbsp olive oil

8 large eggs, beaten

200g frozen peas

85g mature cheddar, grated

4 large burger buns, toasted

4 tbsp onion chutney

handful salad leaves

slices of tomato

sweet potato wedges or butternut squash wedges (optional) to serve

1. Heat the oil in a frying pan (roughly 20cm wide) and heat the grill to high. Season the eggs and add to the pan along with the peas. Quickly mix, then leave for 8 mins over a low-medium heat until the underside is set and just turning golden. Scatter over the cheese and grill for 3 mins until the surface is set and the cheese is bubbling.
2. Meanwhile, spread each burger bun with chutney or chilli jam. Cut the omelette into 4 wedges and sandwich between the buns, add a handful of leaves and a few slices of tomato, and serve with sweet potato wedges, if you like.