

Egg & Cheese Brunch Bagel



Serves 1

Prep 10 mins

Cooking 5 mins

Easy

Ingredients

butter

1 egg, beaten

1 slice Emmenthal

1-2 tsp onion marmalade or other chutney

1 bagel, toasted

small handful salad leaves

1/4 avocado, peeled, stoned and thinly sliced

1. Heat a knob of butter in a frying pan until foaming. Season the egg then add to the pan and leave to cook to a thin omelette.
2. Add the cheese slice to the middle then flip in the edges into a rough hexagon shape to enclose the cheese.
3. Spread the toasted bagel with chilli jam.
4. Add some salad leaves to the bottom and sit the omelette on top. Add the avocado and the bagel top and eat.