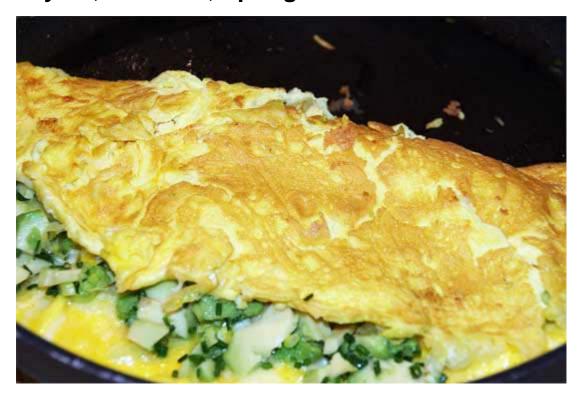
Gruyère, Avocado, Spring Onion & Chive Omelette



Serves 1 Prep 10 mins Cooking 5 mins Easy

Easily doubled for 2.

Ingredients

3 eggs butter for frying

Filling
1/4 diced avocado
2 spring onions, chopped
1 tbsp chopped chives
handful finely grated gruyère

- 1. Mix ¼ diced avocado with 2 chopped spring onions and 1 tbsp chopped chives.
- 2. Scatter the omelette with a handful of finely grated gruyère as it cooks.
- 3. Spoon the avocado mix over the top and fold over
- 4. Whisk the eggs and season
- 5. Heat a large knob of butter in a small frying pan until foaming and pour in the eggs.
- 6. Cook over a medium heat, drawing in the edges with a spatula so the raw egg runs into the gaps and cooks.
- 7. Keep cooking until the omelette is set but still a little oozy on top. Fill, fold and leave for 1 minute before serving.