

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.