

Smoked Salmon & Avocado Omelette



Serves 2

Prep 10 mins

Cook 10 mins

Easy

Ingredients

6 eggs

3 tbsp milk

25g butter

100g smoked salmon

1 avocado, sliced

half a lemon

2 tbsp crème fraiche (optional)

1. Whisk the eggs with the milk. Season.
2. Heat the butter in a large frying pan and pour in the egg mixture. Tip the pan to cover the base with the egg mixture and cook over a medium heat for 2-3 mins, then place the pan under a hot grill for 1 minute until the eggs are set.
3. Tip the flat omelette onto a plate. Place the smoked salmon slices on half of the omelette, add the avocado slices.
4. Cut in half and serve with the crème fraiche.