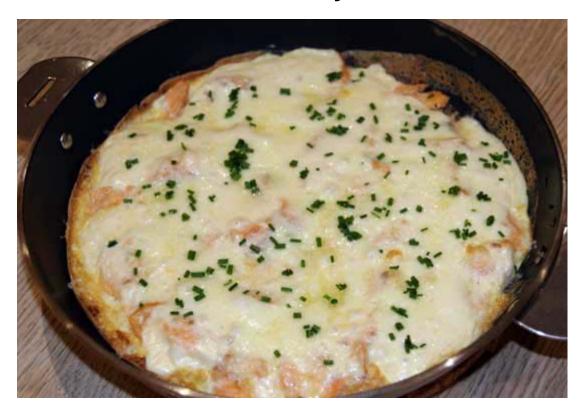
Smoked Trout & Gruyère Omelette



Serves 2 Prep 5 mins Cooking 15 mins Easy

Ingredients

butter
2 spring onions, sliced
4 eggs, beaten
120g hot-smoked trout, broken into chunks
4 tbsp ready-made four-cheese sauce
15g gruyère, finely grated
1 tbsp chives of chopped
dressed salad leaves to serve

- 1. Heat the grill. Melt a knob of butter in a medium, non-stick frying pan, add the spring onions and cook for 3-4 minutes.
- 2. Add the eggs, leave to set a little, then draw in the sides of the omelette so that any uncooked egg spills over and sets around the side.
- 3. Cook until the top is almost set, then add the trout.
- 4. Spoon over the sauce and spread around so that it covers the fish. Sprinkle over the cheese and grill until lightly golden and bubbling.
- 5. Scatter over the chives and serve with the rocket.