

POTATO OMELETTE



Serving: 6

Cooking Time: 10 minutes

Prep Time: 10 to 15 minutes

INGREDIENTS

- 1 potato, sliced

- 1 onion, diced
- 80g mixed peppers, diced
- 80g ham, diced
- 4 eggs
- 15ml cream
- Pinch of salt
- 10g chive batons

INSTRUCTIONS

1. Put a saucepan of salted water on the boil and cook the sliced potatoes for 10 minutes. Drain the water from the saucepan and set aside.
2. In the meantime, heat a frying pan on a medium-high heat and sauté the onions, mixed peppers and ham.
3. Layer the cooked potato slices on the bottom of an omelette pan and spread the sautéed ingredients over the potatoes.
4. In a bowl, whisk the eggs, cream and salt together.
5. Heat the omelette pan over a low heat, pour in the egg mixture and cook for 10- 15 minutes. Garnish with chive batons.