

## Others

### CHEESE OMELETTES WITH AVOCADO AND BACON AND TOMATO SALSA TOMATO SALSA



1 large ripe tomato, seeded and chopped  
1 red onion, finely chopped  
pinch of cayenne pepper  
2 tbsp chopped fresh coriander leaves  
1 tbsp lemon juice  
salt and pepper

#### OMELETTE

4 eggs  
2 tbsp water  
salt and pepper  
1 tbsp butter  
4 rashers rinded bacon, fried and chopped  
1 ripe avocado, peeled, stoned and diced  
50g cheddar cheese, grated

Prepare the tomato salsa first. In a bowl mix the tomato, onion, cayenne pepper, coriander and lemon juice together. Season to taste and set aside.

Then prepare the omelette. Beat the eggs and water in a large bowl until well mixed. Season to taste.

Heat half the butter in a non-stick frying pan over a medium heat, then add half the beaten egg mixture and spread evenly to cover the bottom of the pan. Stir and scrape the egg and leave it to stand until the omelette has almost set and is golden brown underneath.

Sprinkle half the cooked bacon over one half of the omelette, followed by half the avocado and half the cheese.

Fold the omelette over the filling and carefully slide it on to a warm serving plate. Keep warm until the second omelette has been cooked and serve with the tomato salsa.

---