



Cafe & Deli

Recipe of the Week

DEEP OMELETTE WITH BACON, FRIED POTATOES AND ONIONS

Serves 3

Ingredients

75g butter
1 large onion finely chopped and sautéed
3 white toast bread, cubed
4 rashers of bacon
375g diced, roasted potatoes
6 beaten and seasoned eggs
Fresh chopped tomatoes and parsley, to garnish

Method

1. Melt the butter in a deep frying pan and toss in the bread. Fry till crisp. Remove from pan.
2. In the same pan, fry the bacon till crisp.
3. Add the potatoes, then the onions and toss till hot.
4. Return the croutons to the pan and then the eggs. Turn heat right down and when nearly set, finish off under the grill.
5. Divide omelette into three and serve each slice with an extra rasher of bacon on top, sprinkled with chopped tomatoes and parsley.