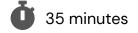




Chorizo and Tomato Omelette

with Cheesy Focaccia

Lots of cheesy goodness in this dish! Chorizo and cherry tomato omelette with free-range eggs and cheese, as well as a crispy melted-cheese focaccia.





2 servings



You can make the cheesy focaccia pizzastyle by adding a base of tomato sauce/ paste and topping with olives or other tasty options in addition to the cheese.

FROM YOUR BOX

RED ONION	1/2 *
CHORIZO	150g
CHERRY TOMATOES	1 bag (200g)
FREE-RANGE EGGS	4
GRATED CHEDDAR CHEESE	1 packet (200g)
CHIVES	1/3 bunch *
FOCACCIA ROLLS	2-pack
AVOCADO	1
LIME	1

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper

KEY UTENSILS

large oven-proof frypan (see notes), oven tray

NOTES

For extra flavour, use milk/yoghurt/cream instead of water in the egg mixture.

If you don't have an oven-proof frypan, transfer the fillings to an oven dish before adding egg mixture. You may need to increase cooking time by 5-10 minutes.

No pork option - chorizo is replaced with 300g chicken mince. Cook as per recipe adding 2 tsp smoked paprika and 2 tsp cumin.

No gluten option - focaccia rolls are replaced with GF rolls.



1. FRY THE CHORIZO

Set oven to 220°C.

Heat a large frypan with **oil** over mediumhigh heat. Slice and add onion and chorizo. Cook for 4-5 minutes. Halve and add cherry tomatoes.



2. WHISK THE EGGS

Whisk the eggs together in a bowl with 1/4 cup water (see notes), 1/3 of the grated cheese, 1/2 the chopped chives, salt and pepper.



3. COOK THE EGGS

Pour the egg mixture into the pan, tilting to cover base (see notes). Cover and cook over low heat for 5 minutes. Remove lid and place into the middle of your oven for 3–5 minutes or until set.



4. MAKE CHEESY FOCACCIA

Cut focaccia rolls in half lengthways. Sprinkle with remaining cheese (to taste) and place in the oven above the omelette for 5 minutes or until cheese has melted.



5. MAKE AVOCADO MASH

Mash avocado with juice from 1/2 lime (wedge remaining), remaining chopped chives, 1 tbsp olive oil, salt and pepper.



6. FINISH AND PLATE

Cut omelette into pieces and serve with a dollop of mashed avocado and a lime wedge.

Slice and serve focaccia on the side.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



