



Product Spotlight: Eggs

Eggs are an excellent source of protein, and almost all vitamins! You can enjoy this omelette dinner knowing you're treating your body to a wealth of nutrients.



4 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.

 35 minutes

 2 servings

 Pork

22 March 2021

Pizza-style

You can make the cheesy focaccia pizza-style 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 medium-high 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**

