

Brad's Asian Styled Omelette

✕ A hint of Asia ✕

An alternative to an English Breakfast

Serves 2 people

Ingredients:

- 1 Tbsp Olive Oil
- 6 cherry tomatoes - quartered
- 2 short cut bacon rashers - chopped
- ½ red onion - diced
- 2 Tbsp Kecap Manis (Sweet Soy Sauce)
- 5 eggs
- ½ Cup of grated cheese

Optional:

- 1 Sliced potato
- ½ Tbsp Tabasco Sauce
- ½ Cup of sprouts

Method:

- Lightly beat eggs, add ¼ cup of grated cheese
- Cook in frypan on medium to low heat with lid/plate covering for approximately 5 minutes
- Cook oil, tomatoes, bacon, red onion, and Kecap Manis (and Tabasco) in a small skillet on low heat for approximately 5 minutes
- Check eggs, when still uncooked on top, put tomatoes, bacon, red onion, and sauces over one half
- Put 1/4 cup of cheese over the top of the tomatoes, bacon, red onion being sure to get some on the edge to get the crispy cheese
- Using a spatula or egg flip, flip the empty half over the top of the tomatoes, place the lid/plate back on top and cook on low for a further few minutes until egg is cooked
- Cut in half (i.e. quarters), and serve

Alternatives:

You can cook the sliced potato in boiling water to soften and add to the eggs after beating or you can add the sprouts to the eggs after beating.

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