

OMELETTE BREAKFAST NESTS

Serves 2

INGREDIENTS

2 slices white bread
2 tsp margarine
¼ onion, finely chopped
2 strips bacon, diced
1 clove garlic, crushed
6 mushrooms, chopped
1 small tomato, finely chopped
1 tbsp NESTLÉ Cremora Original
2 large eggs
Salt and pepper, to season
½ cup grated reduced-fat cheese

Serving suggestion:

½ avocado, sliced thinly
Chopped fresh chives
Chutney and mayo mix

METHOD

1. Heat a large pan over a medium heat.
2. Cut a large rectangle out of each bread slice against the crusts.
3. Generously spread margarine over the crusts and inside squares on both sides. Melt the remaining margarine in the pan.
4. Sauté the onion and bacon in the margarine for about 4 minutes. Add the garlic and mushrooms and sauté for another 2-3 minutes. Add the tomato and cook for another minute, stirring occasionally.
5. In the meantime, add the Cremora Original to the eggs and whisk until blended. This will ensure a super creamy egg. Season with salt and pepper.
6. Shape the vegetable-and-bacon mixture into two rectangles in the pan and place the bread crusts over them, encasing the mixture. Lower the heat to low.
7. Slowly pour the egg mixture into the bread rectangles and over the vegetable-and-bacon mixture and allow to cook for about 2-3 minutes, until the egg has set at the bottom. Sprinkle the grated cheese over the egg, cover with the cut-out rectangles of bread and flip them over carefully.
8. Allow to cook on the other side for about 2-3 minutes.
9. Use a spatula to transfer the cheesy omelette toasties to two plates. Fan a ¼ avocado over each toastie, sprinkle with chopped chives and serve with a chutney mayo dip. ENJOY immediately while still warm.