

Crispy Carrot Cheese Omelette

Prep: 5 mins
Cooking: 10 mins
Serves: 1
Makes: 1



Ingredients

- 1/2 grated carrot
- 2 XL 700g Pace Farm eggs
- Grated cheese
- Olive oil
- Salt and pepper

Method

1. Heat olive oil in a pan over medium heat.
2. Sprinkle in the grated carrot and let it crisp.
3. Whisk eggs; season with salt and pepper.
4. Once the carrot is crisping, pour eggs in to coat the base.
5. Add cheese when the bottom is starting to brown.
6. Fold one side over and cook until set.