



Chorizo & Tomato Omelette

NIBBLEDISH CONTRIBUTOR

Ingredients

extra virgin olive oil
1 small chorizo sausage, sliced
1 ripe tomato, deseeded and sliced
2 small sprigs fresh marjoram or parsley
3 eggs
1/2 fresh red chili, sliced
salt and black pepper
1 spring onion, finely sliced

Instructions

Heat olive oil in small frying pan, add chorizo and fry for a minute before adding tomato and marjoram or parsley. Whisk the eggs in a small bowl, add the chili, season with salt and pepper and pour into the pan with the chorizo and tomato. Using a fork, mix the eggs around in the pan a bit and throw in the spring onion. Continue to fry until the eggs set, giving you a lovely little omelette. Serves 1.