

Mexican Style Omlette



aroma
KITCHEN

INGREDIENTS

- 3 Le Naturelle Eggs
- 2 tbsp Olitalia Olive oil
- 1/2 tsp Santa Maria Taco Spice Mix
- 2 tsp Santa Maria Salsa Dip
- 2 tbsp shredded mozzarella or Cheddar
- 1 clove garlic, finely chopped
- 2 ripe tomatoes, finely diced
- 1 tbsp chopped fresh coriander
- 1 small green chilli, finely chopped
- 100ml fresh cream
- 2 limes
- 1 avocado, peeled and sliced



METHOD

- 1 Make a fresh salsa by mixing together the garlic, tomatoes, coriander, green chilli, olive oil and salt and pepper.
- 2 Mix together the juice of 1 lime with the fresh cream to make sour cream and chill.
- 3 Next, make the omlette. Whisk together the eggs and taco spice.
- 4 Heat the oil in a pan and fry the eggs to make an omlette.
- 5 Transfer to a serving plate, spoon over the chunky salsa and cheese and roll up whilst still hot.
- 6 Lay the slice avocado on top, spoon over the fresh tomato salsa and drizzle with the sour cream.
- 7 Garnish with fresh coriander and serve immediately.