



CRISPY RICE OMELETTE

A crispy, fried rice base is wrapped in a soft, savoury egg blanket to make this speedy, texture-packed omelette that's perfect for a quick lunch or light dinner. Topped with a salad made of fresh herbs, zingy lime, cool cucumber and fiery chillis, it's a simple, satisfying dish that's full of contrast and character.

Prep time 10 minutes | Cook time 8 minutes | Serves 1-2

1tbsp chilli crunch oil, plus extra to serve
150g cooked rice
3 Leghorn White eggs
1spring onion
1tsp fish sauce

25g mix of mint, coriander
1 baby cucumber
½ green chilli
¼ tsp toasted sesame oil
Squeeze lime juice

Heat 1tbsp chilli oil in a small nonstick frying pan over medium heat. Add the rice and toss to coat for 2 minutes. Press the rice to evenly coat the base of the pan and let it crisp for 3 minutes.

Meanwhile, crack the eggs into a bowl and whisk together with 1tsp fish sauce. Pour over the crisp rice and cook covered until just set, about 3 minutes.

To make the salad dressing, whisk together the remaining fish sauce, sugar, lime juice and sesame oil. Then chop the herbs, finely slice or julienne the spring onion, cucumber and green chilli and toss into the dressing.

Slide your omelette onto a plate and top with the herby salad. If you want more heat, dot over extra chilli crunch oil.



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