



BEET, POTATO AND GOAT'S CHEESE OMELETTE

These quick omelettes layer thinly sliced potatoes and beetroot, gently cooked in olive oil until tender and golden. Beaten eggs are poured over the vegetables, then finished with creamy goat's cheese and fresh herbs. Folded and served with crisp salad leaves, they make a simple, colourful dish with plenty of earthy sweetness and richness.

Prep time 10 minutes | Cook time 10 minutes | Serves 2

2 tbsp good-quality Spanish olive oil
2 small waxy potatoes, thinly sliced
1 small rainbow beetroot, peeled
3 medium Burford Buff eggs
50g goats cheese
Chopped chives or parsley, to serve

Pour the oil into a non stick frying pan, finely slice the potato either with a good peeler or knife straight into the pan, switch on the heat and cook gently with a lid on for 7 minutes until the potatoes are tender and start to turn golden.

Finely slice the beetroot and scatter on top, replace the lid and allow to cook for a further 3 minutes.

Pour over the beaten eggs, swirling to cover the vegetables, allow to cook for a minute before crumbling over the goat's cheese and a scattering of herbs.

Fold in half and serve with crisp green salad leaves.



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