



## Mexican-Style Baked Omelette

(makes 2 servings)

*Some can sling a classic omelette together in a matter of minutes, others simply refuse to go there (half a dozen eggs can end up in the bin all too often!) Baking an omelette is the answer for those of us who feel a bit challenged (and I include myself here!) This is a tasty combo but feel free to sling in whatever is in the fridge, freezer or cupboard.*

### Ingredients

5cm piece chorizo, finely sliced  
A knob of good quality butter  
1 small onion, peeled and finely sliced  
½ long thin red pepper, de-seeded and finely sliced  
6 brown-capped mushrooms, stalks removed, cleaned and finely sliced  
2 medium-sized, ripe tomatoes  
6 medium eggs  
2 tablespoons grated goats cheddar or hard ewes milk cheese  
Sea salt and freshly ground black pepper

### Method

Preheat the oven to 200C/400F/Gas Mark 6.

Skin your tomatoes by putting them in a heat-proof bowl or jar, pouring boiling water over, counting slowly to 30 then draining them - works every time, the skins slip off easily as long as the tomatoes are ripe.

Remove the core and seeds from the tomatoes, discard and chop the flesh roughly.

Place the chorizo in a medium-sized, non-stick oven-proof sauté pan and cook over a low heat, turning regularly until the slices release their oils. Lift the chorizo out with a slotted spoon, wrap in a few sheets of kitchen paper to mop up the excess oil and set aside.

Add a knob of butter to the pan and once melted add the onions and peppers and cook over a low heat until soft.

Add the mushrooms, turn the heat up and stir briskly until the mushrooms, onions and pepper are slightly caramelised at the edges.

Turn the heat back down to low, add the tomato and chorizo, mix well and allow everything to continue at a very low simmer.

Lightly beat the eggs in a bowl, add a good pinch of salt and a few grindings of black pepper, mix well and pour into the pan.

Make sure the egg covers everything (push the other ingredients down into the liquid) then transfer to the middle of the oven and bake, uncovered for 5 minutes.

Remove the pan from the oven, turn on the grill, scatter the cheese on top of the omelette, place the pan on a low shelf, keep an eye on it and when the cheese is nicely browned and bubbling turn the heat off.

Transfer to a warmed serving plate (a fish slice or spatula helps here!)