

Nibbly Pig

Chard Omelette

Ingredients (serves 2)

1 tablespoon olive oil
A handful of chestnut mushrooms , sliced
25g goats cheese, crumbled
200g chard leaves, roughly chopped
4 eggs, beaten and seasoned
Salt and pepper

Method

Heat the olive oil in a small frying pan.

Add the mushrooms and fry over a high heat for 2 minutes, stirring occasionally until soft. Add the chard and cook for a minute until wilted. Drain off any excess liquid.

Remove the mix from the pan and put into a bowl. Season.

Place the pan back on the heat, add the eggs. Cook for 3 minutes or so until set, stirring gently now and again.

Add the mushroom and chard mix onto one half of the omelette. Scatter over the goats cheese.

Gently fold the omelette to cover the mix and cook for another minute until the cheese has melted.

Serve immediately.

