

# Potato, bacon and feta omelette

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A quick, substantial supper or breakfast snack that could not be easier. Fresh eggs are the main ingredient and you can pull out and use any other cheese or vegetables to use in this recipe.

## Ingredients

Serves 4

A good glug of olive oil  
25g butter  
1 medium onion, finely chopped  
Bacon  
Leftover potato or sweet potato  
2 tablespoons cream or crème fraiche  
125g feta, or any leftover cheese  
  
6 beaten Eggs

## Instructions

1. Preheat the grill. Heat a non-stick frying pan with a splash of olive oil and a knob of butter.
2. Cook the chopped onion with a little bacon for 3-4 minutes or until lightly golden. Add leftover chopped potato or sweet potato and cook until lightly golden.
3. Whisk the eggs together with the cream or crème fraiche, pour over the potatoes and crumble over feta cheese or grated Cheddar.
4. Cook over the heat until the egg begins to set. Finish it off under a hot grill until the centre is set.
5. Serve warm with a green salad.



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