

## SMOKED BACON & ANGIDDY OMELETTE

*Serves 4 – Perfect for a light lunch or starter*



### **Ingredients**

*2tbsp Olive oil*  
*200g Smoked streaky bacon*  
*6 Eggs, lightly beaten*  
*Small bunch of chives, snipped*  
*100g Angiddy, sliced*  
*1tsp Red wine vinegar*  
*1tsp Dijon mustard*  
*1 Cucumber, halved, de-seeded and sliced on the diagonal*  
*200g Radish, quartered*

Turn on the grill and heat 1 tsp of the oil in a small pan. Add the **streaky bacon** and fry until crisp and golden. Drain on the kitchen paper. Heat 2tsp of the oil in a non-stick frying pan. Mix together the eggs, chopped bacon, chives and some ground black pepper. Pour into the frying pan and cook over a low heat until semi-set, then lay the **Angiddy** on top. Grill until set and golden. Remove from the pan, leave whole or just cut into wedges just before serving.

Meanwhile, mix the remaining **olive oil**, vinegar, **Dijon mustard** and seasoning in a bowl. Toss in the cucumber and radishes, and serve alongside the omelette wedges at the picnic.