



## Omelette Breakfast Nest

### Ingredients

50 grams Bread, white wheat  
30 grams Margarine 70% fat  
15 grams Onions, Raw  
30 grams Bacon and beef sticks  
5 grams Garlic, Raw  
120 grams Mushrooms, White, Raw  
60 grams Tomatoes, red, ripe, cooked  
5 grams NESTLÉ Cremora Original  
120 grams Egg, Whole, Raw, Fresh  
grams Salt and black pepper  
90 grams Cheese, Cheddar

### Instructions

1. Heat a large pan over a medium heat.
2. Cut a large rectangle out of each bread slice against the crusts. Generously spread margarine over the crusts and inside squares on both sides. Melt the remaining margarine in the pan.
3. Sauté the onion and bacon in the margarine for about 4 minutes.
4. Add the garlic and mushrooms and sauté for another 2-3 minutes.
5. Add the tomato and cook for another minute, stirring occasionally. In the meantime, add the Nestlé CREMORA Original to the eggs and whisk until well blended and smooth. This will ensure for a super creamy omelette egg. Season with salt and pepper
6. Shape the vegetable-and-bacon mixture into two rectangles in the pan and place the bread crusts over them, encasing the mixture. Lower the heat to low. Slowly pour the egg mixture into the bread rectangles and over the vegetable-and-bacon mixture and allow to cook for about 2-3 minutes, until the egg has set at the bottom.
7. Sprinkle the grated cheese over the egg, cover with the cut-out rectangles of bread and flip them over carefully.
8. Allow to cook on the other side for about 2-3 minutes.
9. Use a spatula to transfer the cheesy omelette toasties to two plates.
10. Fan a ¼ avocado over each toastie, sprinkle with chopped chives and serve with a chutney mayo dip. ENJOY immediately while still warm

### Nutrients

Carbohydrates 19.08

22 Minutes

2 Servings

Energy	432.01
Fats	39.47
Protein	27.34