

SMOKED BACON & ANGIDDY OMLETTE

Serves 4

Ingredients

200g [Smoked Streaky Bacon](#)
4 tbsp [Fino Olive Oil](#)
100g [Angiddy](#) - sliced
6 Eggs - lightly beaten
1 tsp [Tracklements Dijon mustard](#)
1 tsp Red wine vinegar
Small bunch of chives - snipped
1 Cucumber - halved, de-seeded and sliced on the diagonal
200g Radish - quartered
A pinch of Black pepper



Place a frying pan over a medium heat and pour in 1 tsp of the [Fino Olive Oil](#). Add the [Smoked Streaky Bacon](#) and fry until crisp and golden. Drain on the kitchen paper.

Heat 2tsp of the [Fino Olive 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 [Fino Olive Oil](#), vinegar, [Dijon mustard](#) and seasoning in a bowl. Toss in the cucumber and radishes, and serve alongside the omelette wedges.

This Smoked Bacon Omelette Recipe with Angiddy is a great addition to a picnic!