

SMOKED BACON & ANGIDDY OMELETTE

Serves 4

Ingredients

- 200g [Smoked Streaky Bacon](#)
- 100g [Angiddy](#), sliced
- 6 Eggs, lightly beaten
- 200g Radish, quartered
- 1 Cucumber, halved, de-seeded and sliced on the diagonal
- 4 tbsp [Fino Olive Oil](#)
- 1 tsp [Tracklements Dijon Mustard](#)
- 1 tsp Red wine vinegar
- Small bunch of chives, snipped
- A pinch of ground 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 2 tsp 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.

Enjoy!

This [Smoked Bacon](#) Omelette Recipe with [Angiddy](#) is a great addition to a picnic!