



Avocado & Smoked Salmon Omelette

1 serving
10 minutes

Ingredients

2 Egg
2 milliliters Extra Virgin Olive Oil
28 grams Smoked Salmon
1/4 Avocado (sliced)
3 grams Chives (optional, chopped)

Directions

- 1 In a bowl, whisk the eggs.
- 2 Heat the oil in a pan over medium heat. Pour the eggs into the pan and cook until mostly set, about one to two minutes. Flip over and cook for another 30 seconds.
- 3 Transfer the omelette to a plate and top with the smoked salmon, avocado, and chives (optional). Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Additional Toppings: Sea salt, black pepper, capers, red onions, basil, dill, green onions, yogurt, goat cheese or cream cheese.

Make it Fluffy: For a fluffier omelette, add a splash of milk to the eggs while whisking.