

## Masala Omelettes

- 2 large eggs
- 1 teaspoon fish sauce
- 2 teaspoons ghee
- 1 teaspoon finely diced onion
- 1 teaspoon **GREEN MASALA PASTE**
- 1 tablespoon bean sprouts
- 1 tablespoon snow pea sprouts
- 2 teaspoons coriander/cilantro/Chinese parsley leaves
- 1 teaspoon Fried Shallot Slices

Whisk eggs and fish sauce in a bowl.

Melt ghee in an omelette pan and cook onion until starting to colour.

Add **GREEN MASALA PASTE** and fry over moderate heat until fragrant.

Add egg mixture to pan, stirring with a spoon or chopstick to combine.

When omelette begins to set, add bean sprouts, snow pea sprouts and coriander leaves.

The omelette is ready when still soft in the centre. Fold in half and transfer to a warm plate.

Sprinkle fried shallot slices over to serve.

Serves 1

Note: If making this dish for more than 1 person, cook an omelette at a time for best results.

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