Baby Leek & Fresh Thyme Omelette

**Equipment**
- Chopping Board
- Vegetable Peeler
- Whisk
- Bowl
- Non stick metal handle frypan
- Knife
- Scissors

**Ingredients**
- 1 white onion, finely diced
- 2 baby Leeks, washed and sliced thinly.
- 3 potatoes, peeled and diced
- 2 teaspoon sea salt
- 4 tablespoons olive oil
- 2 Tbsp chopped fresh thyme + chives
- 1/2 cup water
- 12 eggs

**From the garden**
- Eggs
- Thyme
- Chives
- Baby leeks
- White onion

**What to do**

1. Peel potatoes and dice. Then place in a pot of cold salted water and bring to the boil until just tender. Drain and cool, set aside.

2. Crack eggs into bowl, add salt and water and whisk until light and fluffy. (Remember always crack eggs one at a time into an individual bowl first)

3. Peel and dice onion. Finely slice baby leeks.


5. Heat frypan over medium heat with olive oil. Add baby leeks and cook till golden and soft.

6. Stir through cooked potatoes.

7. Add egg mixture and cook on a gentle heat for about 5 minutes until the bottom is set and golden brown.

8. Place the pan under a high grill for 3 minutes to finish cooking.

Serve with Rocket/baby spinach, pear and fetta salad.