



bit spicy

Chaat potato omelette

Call this a frittata or a tortilla, this is a deep omelette packed with chaat potatoes. The amounts used will depend on how large your frying pan is, but make sure it is deep. We used one with a diameter of 20cm/8 inches. Serve with a tangy salad. Leftovers are also lovely! **serves 2-4**

- 400g cooked potatoes (any variety), cut into small pieces
 - 1 tbsp chaat masala
 - 2 tbsp vegetable oil
 - 2 spring onions, finely chopped
 - finely chopped chillies (optional)
 - 1 tbsp finely chopped coriander
 - 6 eggs, beaten
1. Heat the oil on the frying pan and add the potatoes. Stir in the spices so the potato is well coated. The pan should be full so that the egg is just needed to bind everything together.
 2. Cover the pan and cook gently for about 20 minutes.
 3. Pour the eggs into the pan and add the coriander, chillies if using, and spring onions. Stir everything together, then replace the lid and cook over a gentle heat for about 20 minutes.
 4. Once the egg is looking quite solid and cooked, either flip the omelette using a plate, or grill, so that the other side is browned.
 5. Serve with a tangy tomato salad.