



Brunch is made for delicious food and fun company <3! And among the savory dishes I love to have most is my garlic and mustard chicken omelette!



## Ingredients

2 eggs

1/2 a cup of finely chopped chicken

1 white onion, diced

2 cloves of garlic, minced

1/4 teaspoon of chili flakes and add the onion, garlic and

1 teaspoon of rosemary, finely chopped

1/4 teaspoon of Jars of Goodness Sun dried Tomato Mustard

1 tablespoon of grated hoho (of finely chopped dania stems)

3 tablespoons of milk

## Method

Take your left over chicken and cut it up into small shreds. Set aside. In a pan, add your vegetable oil and add the onion garlic and the chili flakes. Let this cook until it is fragrant. Add the chicken and your rosemary then let this cook and further brown. Add your sundried tomato mustard and give this about 3 more minutes on the heat then set aside.

In a small bowl, crack your eggs and add your grated hoho (green bell pepper), a dash of salt and your milk. Whisk this until pale yellow and frothy. Pour this onto your pan and let it slowly cook on low heat. Before the egg completely sets, sprinkle your chicken strips over the surface so that they can stick onto the surface as the egg cooks. Once it have reached your level of moistness/wetness, roll your omellette and serve.



SERVE WITH: whatever you love boo!!

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-chicken-mustard-omellete/>