

**PEK**

## Luncheon Meat Omelette

### Ingredients

- ▶ 120g Pek Luncheon Meat, cut into cubes
- ▶ 1 big onion, thinly sliced
- ▶ A small handful of chives
- ▶ 5 Le Naturelle eggs
- ▶ 1 tbsp light soya sauce
- ▶ Pepper to taste



### Method

- 1 Heat oil in a pan and fry the luncheon meat cubes until they start to brown.
- 2 Break eggs into a bowl, add chives, soya sauce and pepper and beat the eggs. Set mixture aside.
- 3 Once the luncheon meat is browned, remove from the pan and set aside.
- 4 In the same oil, fry sliced onions until they soften.
- 5 Return the luncheon meat into the pan and pour in the beaten eggs.
- 6 Cook until the omelette is set.