

VEGAN SPANISH OMELETTE



Ingredients

- 450g of Aviko Hash Brown Bites
- 200g Gram flour
- 1sp salt
- 1 large onion
- 1 tomato
- 250ml Water
- Olive oil for frying

Vegan Spanish Omelette

A plant-based twist on the classic Spanish Omelette that really simple to make and tastes just as special as ever even with no eggs. It can be served hot or cold.

This is perfect for breakfast, brunch, and tapas where you want to offer vegans a wider choice.

Method

1. Cook Aviko Hash Brown Bites as per pack
2. Chop onion to a medium dice and soften in olive oil
3. Whisk together gram flour, water and salt
4. Very finely dice or blend tomato and add to mix alongside fried onion and cooked Hash Brown Bites
5. Add olive oil to pan then pour in mix and cook for 5 mins on medium low heat
6. Flip omelette using a chopping board or large plate and cook for a further 5 mins on other side
7. Serve omelette in slices hot or cold



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