

# Punjabi Style Omelette

Oh man, talk about starting your Sunday with a bang. This will wake you right the hell up. Brunch will never be the same for you, I guarantee it. Served with a crusty bread, what could be more flavourful. I used to take the stairs from my bedroom to the kitchen two at a time when I smelled those spices cooking. Again, a vegetarian recipe that carries itself like a steak.

2 - 3 eggs  
red and green peppers  
1/2 tomato or 2 - 3 cherry tomatoes  
1 fresh green onion  
knob of ginger (grated)  
1 fresh green chili  
2 tblsp. fresh chopped corriander  
2 tblsp. butter  
2 tblsp. cooking oil  
1/2 tsp. cummin seed  
1/2 tsp. red mustard seed  
1/2 tsp. curry powder  
salt & pepper to taste

Cut peppers into strips, finely chop tomato and green onion, grate ginger and beat eggs. Heat oil in pan and fry mustard seed, cummin, curry powder and chili. After quick sauté add veggies for last minute of frying Pre-heat oven to broil. In same pan, add butter and mix in eggs, veg. and spices. Give it all a quick stir then let sit on high for no more than a minute. Turn down the heat to low and cook for another 2 min. Throw chopped corriander on top of omelette and finish in oven under broil for 2 min.. Serve with favorite bread, in my case, a fresh French baguette.