

## Stuffed Thai Omelettes Recipe

### Ingredients:

2 tablespoons peanut oil  
2 cloves garlic, finely chopped  
1 shallot, finely chopped  
225 g minced pork  
2 tablespoons Thai fish sauce  
1 teaspoon granulated sugar  
2 tomatoes, peeled and chopped  
1 tablespoon chopped fresh coriander (cilantro)  
Ground black pepper  
Fresh coriander (cilantro) sprigs and sliced red chilies, to garnish

### For the omelets:

5 eggs  
1 tablespoon Thai fish sauce  
2 tablespoons peanut oil

### Method:

Heat 2 tablespoons peanut oil in a wok or frying pan, add the garlic and shallot, and cook over a medium heat, stirring occasionally, for 5 minutes, until soft and fragrant. Add the pork and cook for about 8 minutes, stirring frequently, until lightly browned. Stir in the 2 tablespoons Thai fish sauce, sugar and tomatoes, season to taste with pepper and simmer over a low heat until slightly thickened. Mix in the chopped fresh coriander (cilantro). Remove the wok or frying pan from the heat, cover to keep warm and set aside while you make the omelets. To make the omelets, put the eggs and the 2 tablespoons Thai fish sauce in a bowl and beat together lightly with a fork. Heat 1 tablespoon peanut oil in an omelet pan or wok over a medium heat. When the oil is very hot, but not smoking, add half the beaten egg mixture and immediately tilt the pan or wok to spread the egg into a thin, even layer over the base. Cook over a medium heat until the omelet is just set and the underside is golden. Spoon half the filling into the center of the omelet. Fold into a neat square parcel by bringing the opposite sides of the omelet towards each other. Slide the parcel on to a serving dish, folded side down. Make another omelet parcel in the same way. Garnish with the coriander (cilantro) sprigs and chilies. Cut each omelet in half to serve.