

# Spanish Omelet with Rösti



## Ingredients:

- 1/2 pack 250g Rösti classic
- 1/2 each of red and yellow bell pepper
- 1 green bell pepper
- 4 eggs
- olive oil

**30 Min**  
preparation  
time

**Easy**  
preparation

for  
**2 people**

## Preparation:



**1.**  
Cut green, red and yellow bell peppers in small cubes.



**2.**  
Heat a non-sticking frying pan with some olive oil and stir-fry bell peppers for 3 to 4 minutes on medium heat.



**3.**  
Loosen up the Rösti in the pack and add the raw Rösti to the frying pan with the bell peppers. Stir-fry for 3 to 4 minutes on medium heat.

**4.**  
Pour the beaten eggs into the pan with the bell peppers and the Rösti and let cook on low to medium heat, until there is almost no runny egg on top. With a rubber spatula, carefully lift and loosen the sides of the omelet from time to time.



**5.**  
Carefully flip over the pan over a plate and slide the omelet back into the pan.

**6.**  
Let cook for another 2 to 3 minutes on low to medium heat.

**7.**  
Serve on a plate.

