**Bacon & brie omelette wedges**

Serves 4

* 2 tbsp olive oil
* 200g smoked bacon lardons
* 6 eggs, lightly beaten
* small bunch chives, snipped
* 100g brie, sliced
* 1 tsp red wine vinegar
* 1 tsp Dijon mustard
* Salad of choice

1. Turn on the grill and heat 1 tsp of the oil in a small pan. Add the lardons and fry until crisp and golden. Drain on kitchen paper.
2. Heat 2 tsp of the oil in a non-stick frying pan. Mix together the eggs, lardons, chives and some ground black pepper. Pour into the frying pan and cook over a low heat until semi-set, then lay the brie on top. Grill until set and golden. Remove from the pan and cut into wedges just before serving.
3. Meanwhile, mix the remaining olive oil, vinegar, mustard and seasoning in a bowl. And make a dressing for the salad of your choice