



RECIPE

Lobster and Asparagus Omelette

Recipe Created For	Main Ingredient
26 cm Iron Handle Skillet	Eggs
Cook Time	Serving Size
Under 1 Hour	2-4

INGREDIENTS

- 12 thin asparagus stalks, trimmed
- 3 tbsp (45 ml) butter
- ½ red onion, thinly sliced
- ½ cup (125 ml) cooked lobster meat, chopped
- 6 eggs
- ¼ cup (60 ml) crème fraîche
- 2 tbsp (30 ml) finely chopped basil leaves
- 2 tbsp (30 ml) finely chopped chives
- ¼ cup (60 ml) basil pesto
- ½ cup (125 ml) crumbled goat cheese or feta
- ½ cup (125 ml) arugula or watercress microgreens

INSTRUCTIONS

Fill a [26 cm Skillet](#) three-quarters of the way up with water and season with salt. Bring to a boil. Add the asparagus and cook until tender, about 3 minutes. Drain and wipe out the Skillet.

In the clean Skillet, melt half of the butter over medium heat. Add the red onion and cook until golden, about 3 minutes. Add the lobster meat and cook until heated through, about 2 minutes. Season with salt and pepper. Set aside on a plate. Wipe out the Skillet.

In a bowl, whisk the eggs with the crème fraîche and herbs. Season with salt and pepper.

In the clean Skillet, melt the remaining butter over medium heat. Add the egg mixture and stir a few times with a [Revolution® Spatula](#), scraping at the bottom of the Skillet. Let cook, without stirring, until the surface of the omelette is just set, about 5 to 6 minutes.

Remove from the heat and top the omelette with the pesto, asparagus, lobster and onion mixture, cheese and microgreens. Serve immediately.

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