

## Thai Pork Omelette with Heirloom Tomatoes & Fresh Herbs

- 1 tablespoon grapeseed oil (or other flavorless oil)
- 1 medium-hot pepper, diced
- 2 small spring onions or 1 bunch green onions, sliced thin
- 2-3 cloves garlic, minced
- 1-inch piece of ginger, peeled and grated
- 1/3 pound ground pork
- 3 eggs, lightly beaten with a pinch of salt
- 1 medium heirloom tomato (or 6 cherry tomatoes, but in half), diced
- asian basil
- cilantro
- mint
- small head of butter lettuce

### Dipping Sauce:

- juice of 1/2 lime
- 1/4 cup fish sauce
- 3 tablespoons cool water
- 1 dried red chile, crumbled
- pinch sugar

Mix together ingredients for dipping sauce in a small bowl and set aside. Separate lettuce into leaves, wash, dry, and set aside. Pick herb leaves, wash, dry, and set aside. Chop a few basil and cilantro leaves and hold separately. Heat a small skillet over medium high heat. Coat skillet with oil, swirling to cover bottom and sides. Saute onions, garlic, chile pepper and ginger. After about 30-45 seconds, add pork and stir-fry until cooked through.

Spread contents of skillet in even layer and add beaten eggs, tilting skillet to distribute evenly. Distribute chopped tomato over omelette as it cooks and sprinkle with reserved chopped basil and cilantro. Pull sides of omelette towards center of skillet as it cooks, letting uncooked egg run underneath. When it is almost cooked, use a spatula to turn omelette over and quickly brown the other side. When cooked, serve wrapped in lettuce leaves, with dipping sauce, showered with fresh herbs.

*\*recipe by Elizabeth Winslow for CamilleStyles.com*