

MINI EGG & TOMATO TORTILLA

(inspired by [Hungry Happens](#))

for one serving

spray of olive oil

1 small flour tortilla

4 slices of tomato

1 egg, beaten with salt, pepper and Herbes de Provence

shredded or sliced mozzarella

avocado for serving (optional)

Spray olive oil in a small non-stick skillet, preferably one with the exact same diameter of your tortilla. Place on medium heat and immediately cover the pan with 4 slices of tomato. Season lightly with salt and pepper. Cook for 2 minutes, flip the slices, cook for one minute longer.

Pour the egg over it, and cover it with the tortilla. Cook on medium-low heat until you notice the edges of the egg getting firm and starting to get some color. Carefully flip the tortilla, adding a little more olive oil to the pan before doing so. Add some mozzarella on top, cover the pan and cook until the cheese is melted and the tortilla gets good color at the bottom, probably around 3 more minutes. Serve with avocado slices