



MUSHROOM AND TOMATO OMELETTE



INGREDIENTS

3 eggs, lightly beaten

85g button mushrooms, sliced

75g cherry tomatoes, halved

1 tablespoon chopped basil

salt and cracked black pepper

1 tablespoon chopped flat leaf parsley



100g provolone, thinly sliced

METHOD

Heat a little oil in a large non stick frying pan. Add the mushrooms and cook over medium high heat for 4-5 minutes until golden brown. Add tomatoes and cook for 1-2 minutes until just starting to soften. Stir through basil, salt and pepper. Remove, cover and keep warm. Wipe out the pan.

Whisk together the eggs, parsley, salt and pepper. Heat a little extra oil in the same pan. Add the egg mixture and swirl around the pan, using a spatula to move gently until the omelette is just set.

Lay the provolone over half the omelette, cook for a minute then fold the other half over. Cook for another 1-2 minutes, then transfer to a serving plate and spoon over mushroom mix. Serve immediately.