



DELICIOUS CHEESE & MUSHROOM OMELETTE

HEAT LEVEL 

Start your day with a Delicious Cheese & Mushroom Omelette - a savory blend of mushrooms and melted cheese, creating a satisfying and flavorful breakfast delight.

10 Mins

2 Servings

INGREDIENTS

Filling

30 ml (2 Tbsp) butter or margarine.
1 small red onion, chopped.
125 g button mushrooms, sliced.
3 ml (½ tsp) Spur Lemon & Peri Peri Signature Seasoning.
Freshly ground black pepper to taste.

Omelette

4 extra large eggs
45 ml (3 Tbsp) milk
30 ml (2 Tbsp) Spur Durky Sauce
30 ml (2 Tbsp) Spur Salad Dressing
2 ml (¼ tsp) salt
Freshly ground black pepper to taste
30 ml (2 Tbsp) butter or margarine
100 g (1 cup) grated cheddar cheese
Chopped spring onions or any other fresh herbs to garnish

METHOD

Filling

- 1 Heat the butter in a heavy based saucepan. Add the onion and mushrooms and saute for about 2 minutes. Add seasoning.
- 2 Omelette: Whisk eggs, milk, Spur Durky Sauce, Spur Salad Dressing and seasoning together.
- 3 Heat butter in a non-stick frying pan of about 20 cm. Add egg mixture to the pan. Cook the eggs over medium heat until they are set.
- 4 Spoon filling onto one half of the omelette. Sprinkle cheese over. Gently fold the half without filling onto the other half to close. Heat through, cook the omelette for about 2 - 5 minutes and serve hot. Garnish with fresh herbs.

VARIATIONS

- 1 Substitute mushrooms with half a chopped red or green pepper.
- 2 Substitute onion with leeks or chives.
- 3 For a meaty omelette, add cooked; 125 g chopped bacon, sausages or mince.

