

CHORIZO & MUSHROOM OMELETTE

Ingredients

- 3 eggs
- 2 tpls butter
- 50g mushrooms
- 30g Pepper Valley chorizo/sausage/paneer
- 1 tomato
- 1tsp MA's Garlic Paste
- 30g New Beginnings Iyakkachi Guada Cheese, grated



Preparation time
05 min.



Cook time
10 min.



Serves
2 Persons



Parental supervision required for
cooking and cutting with a knife.

1

Heat 1 tbs butter in a pan and add chopped mushrooms, tomato, garlic and chorizo. If you don't have chorizo, or you are vegetarian, swap it out for good quality sausage or paneer. Heat for around 5 minutes or until the chorizo is well cooked. Remove from the pan and clean out the pan.

2

In a bowl, beat the 3 eggs well with a whisk or a fork.

3

Add the remaining 1 tbs of butter into a pan over a medium/low heat. It is important the heat is not too high of the bottom of the omelette will brown before the top begins to set.

4

Place the egg into the pan, tilt the pan so it spreads over the entire pan. Move your spatula slowly down the middle of the pan and again tilt the pan to spread the egg.

5

Once it begins to set, Start placing the filling on one half of the omelette. Sprinkle with cheese and flip half the omelette over the other half.

6

Allow to cook for a few minutes and then serve garnished with herbs and drizzled with Dad's Garden Steak & Grill Sauce.



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