



BELL PEPPER - MUSHROOM OMELETTE

INGREDIENTS

- 1 tablespoon of olive oil
- 100 grams of finely sliced bell pepper
- 1 teaspoon of thyme leaves
- 100 grams of mushroom mixture in slices
- 3 eggs
- 2 slices of homemade bread
- Frying pan

DIRECTIONS

Heat the oil in the frying pan and fry the bell pepper and thyme 3 minutes at medium heat.

Add the mushrooms to the bell pepper and fry 5 minutes more. Season with pepper.

Beat the eggs and pour over the vegetables. Put the lid on the pan and cook it in ca. 10 minutes at low heat.

Take the omelette out the pan and slice it in quarters.

Serve with the bread and some parsley..

LUNCH DISH

2 PERSONS

TIME: 20 MINUTES

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