Ham & Mushroom Omelette

[For Two]

<u>Ingredients</u>: <u>Filling</u>:

Eggs 2no. Ham 2 Slices

Salt & pepper a little Mushroom 25g

Butter 25g

Garnish:

Tomato & cucumber slices

Method:

- 1. Beat the eggs. Add salt and pepper, stir well.
- 2. Slice ham and button mushrooms.
- 3. Melt the butter in an frying pan.
- 4. Pour the egg mixture into the pan. When the omelette is almost set, put the filling on half of it. Fold over the other half.
- 5. Put the omelette onto a plate. Garnish with tomato and cucumber slices.