

RECIPES

Cheese And Mushroom Pizza Omelette

Prep: 5 mins

Cook: 5-10mins

Serves 4

Ingredients

150g/5oz mushrooms, sliced
2 tbsp olive oil
6 large Lion Quality eggs
1/2 tsp dried oregano
salt and freshly ground black pepper
4-6 tbsp ready made tomato and herb pasta sauce
1 (195g) pack mozzarella cheese, drained and diced



1. Heat half the oil in a frying pan, add the mushrooms and sauté for 3-4mins or until golden. Transfer to a plate and set aside.
2. Beat the eggs together with the oregano and salt and freshly ground black pepper. Heat the remaining oil in the frying pan, add the eggs and cook, over a medium heat for 2-3 mins. During this time, use a spatula to push the cooked egg into the centre of the omelette, then tip the pan so that the raw egg fills the gap – repeat until no runny egg remains and the base is golden.
3. Place the omelette under a hot grill and cook for 1-2 mins or until the top has set. Spoon over the tomato sauce, top with the cheese and mushrooms. Season with more black pepper and a little salt if liked. Pop back under the grill and cook for 2 mins or until the cheese is pale golden. Serve in wedges with salad.

Cooks tip

If the tomato sauce you are using seems a little runny, drain off the excess liquid in a sieve before spooning on top of the pizza. If you like, add 1 tsp of dried chilli flakes to the eggs before beating. You can vary the topping to suit your taste, all the usual pizza toppings such as pepperoni, peppers and olive work well on this yummy supper dish.