

# MUSHROOM LEEK OMELETTE



## INGREDIENTS

- 100 gr mushroom(quartered)
- 1 red pepper(chopped)
- 1 leek(thinly sliced)
- fresh parsley and dill
- 3 eggs
- 1/2 cup milk
- a pinch of salt
- 1 tablespoon olive oil
- Tomato(chopped)
- fresh spring onion leaves



## PREPARATION

Put the eggs and milk in a bowl, add a pinch of salt and mix them. Then add some parsley , dill and spring onion leaves. Stir-fry the mushroom, red pepper, tomatoes and leek for 5 mins and add the egg mixture to the pan and stir until almost set. Cook for 4-5 minutes. Serve it hot.

Gülce  
Yavuz  
11<sup>th</sup> grade