Spinach and Portobello Mushroom Omelette

Description

Spinach and portobello mushroom omelette includes provolone cheese and green onions for a savory blend of flavors and textures. Very satisfying omelette and easy to prepare.

Summary

Yield: 2
Prep Time: 20 minutes
Category: Eggs
Cuisine: American

Ingredients

- 4 eggs
- 2 tbsp butter
- 1/2 cup provolone cheese (2 oz), shredded
- 3 cups fresh spinach leaves
- 3/4 cup baby portobello mushrooms, sliced
- 2 green onions, chopped
- 1 tbsp olive oil
- salt and pepper to taste

Instructions

In a bowl, whisk the eggs, 2 tbsp of water, salt and pepper until thoroughly mixed and a little frothy. Set asside.

In a saucepan, saute spinach, portobello mushrooms and green onions in olive oil. Cook until spinach is fully wilted and portobello mushrooms are tender.

In a skillet or omelette pan, add 1 tbsp of butter over medium heat. Add 1/2 of egg mixture. As eggs begin to set, lift the edges allowing egg mixture to flow underneath. When eggs are set, spoon half of portobello mushroom and spinach mixture, and sprinkle 1/4 cup of shredded provolone cheese on top, spread evenly over set eggs. Cover and let stand for 1 to 2 minutes until cheese is melted. Repeat for second omelette.