

Mushroom Omelette

Savour this easy, flavourful recipe made with perfectly sautéed mushrooms and a rich mushroom filling that elevates every bite. Whisked eggs cook to fluffy perfection and are folded around creamy cheese and fresh herbs like parsley and basil, creating a hearty breakfast, brunch, or light lunch option. This quick and satisfying dish combines the earthy umami of mushrooms with bright herbal notes, making it a family favorite and a go-to choice for busy mornings. Try this delicious, protein-packed omelette that brings restaurant quality to your own kitchen in just minutes.

Prep:	10 min
Cooking:	15 min
Serves:	1
Makes:	1

Ingredients

- 85g button mushrooms, sliced
- 75g cherry tomatoes, halved
- 1 tablespoon chopped basil
- Salt and pepper
- 3 Pace Farm eggs, lightly beaten
- 1 tablespoon chopped flat leaf parsley
- 100g provolone, thinly sliced

Method

1. Heat a little olive oil in a large non-stick frying pan. Add the mushrooms and cook over medium–high heat for 4–5 minutes until golden brown. Add tomatoes and cook for 1–2 minutes until just starting to soften. Stir through basil, salt and pepper. Remove, cover and keep warm. Wipe out the pan.
2. Whisk together the eggs, parsley, salt and pepper. Heat a little extra olive oil in the same frying pan. Add the egg mixture and swirl around the pan using a spatula to move gently until the omelette is just set.
3. Lay the provolone over half the omelette, cook for a minute then fold the other half over. Cook for another 1–2 minutes, then transfer to a serving plate and spoon over the mushroom mix onto the omelette. Serve immediately

Notes

If you are making this recipe in bulk, use Pace Farm’s frozen whole egg, pasteurised whole egg or whole egg powder for reduced waste and increased ease.

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