

Mushroom & Brie Omelet



INGREDIENTS

- 1 clove garlic, minced
- 2 cups mushrooms
- 8 eggs
- 7 oz. brie cheese, sliced
- 4 oz. rocket
- 1 tbsp. olive oil
- salt & pepper

HOW TO COOK

1. Heat a large non-stick frying pan over high heat, greased with a little bit of oil. Slice the mushrooms and cook, stirring occasionally, for 5-7 minutes. Transfer to a bowl and set aside.
2. Heat a small non-stick frying pan over medium-high heat, greased with a small amount of oil. Whisk the eggs in a large pot with $\frac{1}{4}$ cup cold water. Season well with salt and pepper.
3. Pour quarter of the eggs into the pan and cook the omelet. Top with a quarter of the earlier prepared mushrooms and quarter of the brie. Transfer onto a serving plate, top with a handful of rocket. Serve immediately.
4. Repeat this process with the remaining eggs, mushrooms, brie and rocket to make a further 4 omelets.