



# Birthday Omelet

NIBBLEDISH CONTRIBUTOR

## Ingredients

My husband made this for me for breakfast on my birthday. It was a great combination of ingredients. Don't expect all that good stuff to stay inside the omelet, but that is half the fun.

\* 2 eggs \* 3 mushrooms (sliced) \* Some Spinach \* Some dried Chinese pork \* Soy sauce \* salt & pepper

## Instructions

1. Saute spinach and mushrooms
2. Beat eggs. Add some soy sauce, salt and pepper
3. Pour the egg into a hot skillet. Cover with lid. Allow the egg to cook for a couple of minutes.
4. Place cooked mushrooms and spinach on top of the egg. Fold in half.