



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.