



Vegetable omelette

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 eggs
- 1 onion
- 1 zucchini
- 1 pepper
- 1 tomato
- 2 spoons of olive oil
- a bit of blue cheese
- handful of basil for garnish

Instructions

1. scramble eggs
2. slice all vegetables and blue cheese
3. heat olive oil
4. fry onion, then add pepper, then zucchini, in the end add tomato
5. after 5 min add eggs, mix it and cover the pan with lid
6. when the omelette begins to set put slices of cheese on it and turn of the heat cover again
7. after 5 min the cheese should be melted and the eggs should be cooked
8. transfer the omelette to the serving plate and garnish with basil