



Mega Prime Green Peas Omelette

INGREDIENTS:

- 2 155g cans Mega Prime Green Peas
- 1 tbsp. oil
- 1 tsp. lemon zest, grated
- salt and pepper, to taste
- 6 eggs
- 3 tbsp. butter
- 3 tbsp. Parmesan Cheese
- 2 tbsp. spring onions, thinly sliced

PROCEDURES:

1. Drain Mega Prime Green Peas. In a bowl, stir in oil, lemon zest, salt and pepper. Set aside.
2. In a bowl, whisk eggs. Season with salt and pepper.
3. Melt butter in a nonstick skillet over medium heat.
4. Add eggs and cook without stirring, about 3-4 mins, until large curds form.
5. Using a spatula, gently stir until eggs are set. Pat into an even layer.
6. Add Mega Prime Green Peas, half of the cheese and spring onions over the eggs.
7. Remove from heat. Using spatula, gently roll omelette up and over filling. Slide onto a plate and top with the remaining green peas, spring onions and cheese.

Mega Prime has a complete array of high-quality products that conveniently turns the simplest of recipes to extraordinary and appetizing meals for the entire family. It comes in convenient packaging, making cooking one step easier and turning moms into savvy chefs of their own household!



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