



BAKED BEANS OMELETTE

INGREDIENTS

- 1/2 onion
- 1 tomato
- 1 can Ayam Brand Button Mushrooms 420g
- 6 eggs
- 4 teaspoons of vegetable oil
- 1 can Ayam Brand Baked Beans in Tomato Sauce 230g
- Seasoning for egg
- A pinch of salt
- A pinch of pepper
- 4 tablespoons skim milk



PREPARATION

Wash all your vegetable before use. Slice the mushrooms

Once all the ingredients are ready, take a bowl and crack all the eggs into it. Mix the eggs together with salt, pepper and milk.

FRYING

Place the baked beans and the tomato into a small sauce pan and heat it up slightly.

Heat up a non-stick frying pan with a dollop of oil and start by sautéing the onions with the mushroom until fragrant. Next, slowly pour in the egg mixture and let the eggs cook on medium-low heat. Stir slightly.

Once the eggs are half done, add in our warm baked beans and tomato and make one big omelet like this.

Slowly push fold and push the omelet to one side of the pan so that you have that signatory purse shape and plop it onto a plate!

PRESENTATION

For the presentation, add in a bed of garden salad on the side and sprinkle some freshly chopped parsley.