



OMELETTE

Ingredients:

For the omelette mix:

- 75 gr of chickpea flour • ¼ tsp salt • pinch of pepper
- ½ tsp turmeric • ½ tsp baking powder
- 2 tsp nutritional yeast • ¾ cup water (180 g)

For the omelette topping:

- 1 mushroom, sliced • 50 gr of spinach
- 20 gr of red bell pepper, chopped
- 10 gr of red onions, sliced
- 1 tbsp of vegetable oil
- 2 slices of **GreenVie Cheddar**
- Salt, black pepper





instructions

Mix the omelette mix ingredients until smooth.

Put the omelette in a hot pan with some vegetable oil, and place the cheeze slices on top, while cooking.

Cook for 3 minutes on each side and put aside.

Now start cooking the topping.

In a hot pan with some vegetable oil, start by cooking the red onions and mushrooms.

Season with salt and black pepper.

After 3 minutes you can add in the bell peppers and the spinach.

Cook for another 2 minutes and then serve on top of your omelette.



enjoy!





CHEDDAR FLAVOUR
IN SLICES

Green Vie
dairy-free
delights

B12 ENRICHED

plant based

I melt for you...

FREE FROM:
DAIRY / GLUTEN / SOYA / LACTOSE / PALM OIL

Vegan
Registered by the
Vegan Society

Net weight:
180g e

