Spanish omelette with spinach, mushrooms and hard cheese DŽIUGAS®



Ingredients

some	oil
1	onion
6	mushrooms
70 g	of spinach
pinch	of salt
pinch	of pepper
3	eggs
2 cloves	of garlic
4 stalks	of parsley
1 l	of water
40 g	grated cheese DŽIUGAS

Preparation

Chop the onion. Add it to a pan and fry until it softens and turns yellow.

Slice the mushrooms and add to the pan. Fry until they soften. Add spinach, turn up the heat and cover with a lid so that the spinach would wilt (it should take around 2-3 minutes).

Crack eggs into a bowl, press the garlic cloves, add the chopped parsley and a tablespoon of water. Add some salt and pepper, mix everything well. Pour the beaten eggs into a pan, cover with a lid and cook until it hardens. Then sprinkle some cheese on the top, fry for another few minutes until the cheese melts.

Can be served both hot and cold. Bon appetite