



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Omelette with Cheese

Peynirli Omlet



4 eggs
4 tbsp vegetable oil
1 cup grated feta cheese
1 tsp crushed red pepper
1/2 tsp salt

- # Break the eggs, whisk until they get a good mixture of yolk and the white, and add salt.
- # Add grated cheese, mix very well.
- # Put the oil on a pan, when it turns red-hot a little, pour the mixture with eggs.
- # Reverse the omelette when one side gets cooked. Sprinkle crushed red pepper on it when the other side gets cooked also.
- # Cut into 4 pieces and serve hot.

Note: For cooking omelette with mushroom, you should finely chopped mushrooms instead of cheese, and add more salt.