

English 2 – Procedure Text

Name : _____

Class : _____

Materials/ingredients:

1 tbsp olive oil
handful button or chestnut mushrooms, slices
25 gr vegetarian cheddar, grated
small handful parsley leaves, roughly chopped
2 eggs, beaten

Steps

..... the olive oil in a small non-stick frying pan. in the

mushrooms and fry over a high heat, occasionally for 2-3 mins until golden.

..... of the pan into a bowl and mix with the cheese and parsley.

..... the pan back on the heat and swirl the eggs into it. for 1

min or until set to your liking, swirling with a fork now and again

..... the mushroom mix over one half of the omelette. Using a spatula or palette

knife, the omelette over to cover the mushrooms. Cook for a few moments

more, a plate and with oven chips and salad.

heat

tip

stirring

lift out

place

cook

spoon

flip

lift onto

serve

Reference:

<https://www.bbcgoodfood.com/recipes/cheesy-mushroom-omelette>