

Mushroom & Cheese Omelette Waffles



20 min

Easy

4 people



5 Rating

Put your waffle maker to work with these Mushroom & Cheese Omelette Waffles. Golden, cheesy and crispy on the base, they're a high-protein option that works just as well for breakfast and brunch as it does for a quick lunch. A simple, nutritious way to inject excitement into your weekly meal rotation.

Quick & Easy

Breakfast Recipes

Lunch Recipes

Vegetarian

Meals for One

Vitamin D



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Ingredients

Number of servings

- 4 +

The original recipe is for 4 servings.

Adjusting the number of serves may require changes to cooking times and ingredient proportions.

- ☐ 30 g butter, melted
- ☐ 300 g button mushrooms, thinly sliced
- ☐ 5 eggs
- ☐ 1 Tbsp finely chopped fresh chives, extra to serve

- ☐ 0.75 cup finely grated vintage cheddar cheese, extra to serve
- ☐ Salt and pepper to season

Method

1. Heat butter in a large frying pan over a medium heat. Add mushrooms and cook, stirring for 5 minutes until lightly golden. Remove from pan.
2. Meanwhile, preheat waffle maker. Wait for the green READY light to go on. Whisk eggs and chives in a jug. Season with salt and pepper if desired.
3. Reserve $\frac{1}{3}$ of the mushrooms for serving. Sprinkle the cheese over waffle plate squares, then sprinkle with remaining mushrooms.
4. Pour over the egg and chive mix. Close the lid and cook for 4 minutes or until golden and crunchy on the base. Carefully remove omelette waffles from the waffle maker. Serve crunchy side up, scattered with remaining mushrooms, extra chives and cheese.

Notes

- Add a poached egg on top for an increased high-quality protein meal with runny yolk deliciousness.

Nutrition Per Serve

