

Prawn Omelette

you will need:



1/2 packet of prawns



4 eggs



1/2 cup of mushrooms



2 shallots



1 stick of celery



1/2 tin of bean sprouts



salt



pepper



oil



1/2 tbs cornflour



stock cube



1/2 tsp sugar



1 tsp soy sauce



1/2 cup water

tools:



mixing bowl



whisk and spoon



measuring cups/spoons



frypan

**more
tools:**



chopping board



knife



plate



cutlery

steps

1



**Whisk water
and cornflour**



**Add crumbled
stock cube**



**Add sugar,
soy and salt**



**Stir over
medium heat**



**Stir until
thickened**

2



**Crack eggs
in bowl**



**Add salt and
pepper**



**Whisk until
frothy**

More steps

3



Chop mushrooms



Chop celery and shallots



Add chopped veg to bowl



Add beans and prawns



Mix really well

4



Heat oil in frypan



Add 1 cup of mixture



Cook 3-4 minutes



Flip omelette



Mix really well

5



Serve omelette on a plate



Spoon sauce over omelette



Enjoy :-)



Remember to help clean up