

MORNING OMELET WITH ZLATIBORAC DRY PORK NECK



1 PORTION:

40 g of Zlatiborac dry pork neck

2 champignons

$\frac{1}{4}$ red pepper

$\frac{1}{4}$ red onion

3 zucchini rings

3 eggs

10 g of rocket

20 g of Parmesan cheese

Salt to taste

Some oil

Cherry tomatoes for decoration

Preparation:

Fry previously chopped red pepper, zucchini, champignons, Zlatiborac dry pork neck and onion in a frying pan with small amount of oil. After that add whisked eggs and salt. Cover the omelet and leave it for a minute or two to fry. Serve the omelet on a plate and decorate it with rocket, parmesan and cherry tomatoes.