



LOHMANN  
BREEDERS

COOKBOOK

Menemen Spicy Turkish Omlette

# MENEMEN

## Spicy Turkish Omlette

### Ingredients

4 LOHMANN eggs



2 tomatoes



4-5 green peppers



2 capia peppers



100 gr kashar cheese



2 spoon butter



1 teaspoon salt



1

Firstly, we have to chop the peppers. And peel the shells of tomatoes and chopped.



2

Then, put the butter in the pan and melt it.



3

When the butter melting add the chopped green peppers.



4

Next add the chopped capia peppers.



5

After the peppers are cooked, add the tomatoes to cook.



6

Add the kashar cheese.



7

After that, add the salt and (if you want spices optional) and add 3 or 4 eggs.



8

Wait for the eggs to cook. If you like you can mix/scrambled the eggs.



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*Enjoy your meal!*