Ham, Tomato and Mushrooms

Calories: 45 kcal

Servings: 1

Time: 15 Mins

Ingredients

- 15.00 ml Apple Cider Vinegar
- 1.00 tbsp Basil (fresh)
- 2.00 g Black Pepper (cracked)
- 1.00 tsp Coriander (fresh)
- 35.00 g Mushrooms (common, sliced)
- 1.00 tbsp Parsley (fresh)
- 60.00 g Pork (Ham) (shaved)
- 60.00 g Tomato (cut into small wedges)

Instructions

- 1. Toss mushrooms and tomatoes in apple cider vinegar.
- 2. Cook in non-stick fry pan until tender.
- 3. Add herbs and ham to pan and fry until they're heated. Serve and enjoy.