

Vegetarian Omelette

Prep: 5 minutes // Cook: 5 minutes // Total: 10 minutes // Servings: 1 omelette

Ingredients:

- 2 large eggs
- ¼ red pepper, chopped
- ¼ cup cheddar cheese, grated
- a few leaves of fresh baby spinach
- 2 cherry tomatoes, chopped
- salt and pepper
- 1 tablespoon butter

Instructions:

1. Cut the cherry tomatoes, red pepper and spinach leaves.
2. Melt the butter in the frying pan.
3. Beat the eggs with a fork and season with salt and pepper.
4. Add the mixture to the pan and spread it out evenly. When it starts to firm up, but still has a bit of raw on top, add grated cheese and also the cherry tomatoes, spinach, and red pepper.
5. Using a spatula, ease the edges and quickly turn it over onto the other side.
6. The other side will cook a lot quicker, it only needs about 1-2 minutes.
7. When it is done, place a large plate on top of the pan and flip the omelette as fast as you can.
8. Serve immediately.

Notes:

- Making an omelette is super easy, but you need **ONE GOOD NON-STICK PAN** if you want your omelette to look good, and not like scrambled eggs.
- Also, always grease the pan, whether with oil or butter, just a small amount would do, otherwise it will stick to the pan big time.
- Just make sure you don't overcrowd the omelette, as it won't be easy to flip it over to the other side.