

Omelette



Ingredients With Measurements

- 2 large eggs
- 1 tablespoon unsalted butter
- 2 tablespoon grated cheese, any kind
- 3 to 4 cherry tomatoes, cut in half and sprinkled lightly with salt
- 2 tablespoon chopped basil, parsley, or herb of your choice

Recipe

Prep the eggs: In a bowl, beat the eggs with a fork.

Melt the butter: In an 8-inch nonstick skillet over medium-low heat, melt the butter.

Add the eggs and cook the omelette: Add the eggs to the skillet and cook without stirring until the edges begin to set. With a silicone spatula, push the edges toward the center of the pan and tilt the pan so the uncooked eggs move to the edge. Repeat until the eggs are somewhat set but still a little soft in the center, about 6 minutes.

Ingredients Without Measurements

Eggs	Butter
Grated Cheese	Cherry Tomatoes
Basil	Parsley