



Masala Omelette with Cheese*

Serving: 1

Non Veg

Ingredients

- -2 eggs
- -Few cilantro leaves finely chopped
- -Few mint leaves finely chopped
- -1 small green chilly finely sliced
- -1 Cheese slice
- -4 to 5 button mushrooms finely chopped
- -Salt and black pepper to taste
- -1 tbsp Ghee

Preparation Method

- -Whisk the eggs with salt and pepper till they become nice and fluffy.
- -Now add the herbs, mushrooms and green chilly to the eggs.
- -On a hot pan put some ghee, and pour the egg mixture on it.
- -When slightly cooked, shred the cheese slice in the middle and fold the omelette.
- -Nice golden and usually have it hot with mint chutney.