

NATIONAL UNIVERSITY OF SCIENCE AND TECHNOLOGY

LAB 08

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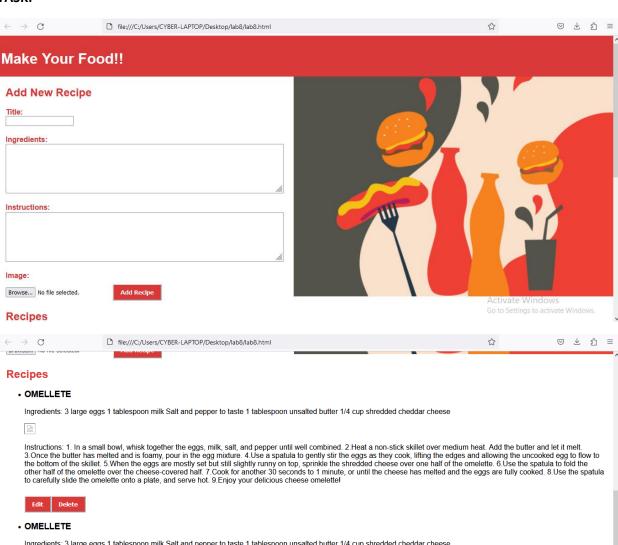
SIR BAKHT MUHAMMAD

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Ingredients: 3 large eggs 1 tablespoon milk Salt and pepper to taste 1 tablespoon unsalted butter 1/4 cup shredded cheddar cheese

Instructions: 1. In a small bowl, whisk together the eggs, milk, salt, and pepper until well combined. 2. Heat a non-stick skillet over medium heat. Add the butter and let it melt. 3. Once the butter has melted and is foamy, pour in the egg mixture. 4. Use a spatula to gently stir the eggs as they cook, lifting the edges and allowing the uncooked egg to flow to the bottom of the skillet. 5. When the eggs are mostly set but still slightly runny on top, sprinkle the shredded cheese over one half of the omelette. 6. Use the spatula to fold the other half of the omelette over the cheese-covered half. 7. Cook for another 30 seconds to 1 minute, or until the cheese has melted and the eggs are fully cooked. 8. Use the spatula to carefully slide the omelette onto a plate, and serve hot. 9.Enjoy your delicious cheese omelettel BYE

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