

A creamy, fluffy vegan take on the classic French omelette, perfect for breakfast, lunch, or dinner.

INGREDIENTS

serves 1

1/2 cup Just Egg
1/2 Tbsp 1/2 Tbsp vegan
milk or heavy whipping
cream
1/8 tsp baking powder
salt and pepper to taste
vegetable oil or vegan
butter

DIRECTIONS

Heat the oil or butter in a nonstick pan over low to medium heat.
Whisk all the ingredients together in a bowl until smooth.
Pour the mixture into the pan and cook slowly for 12 to 15 minutes.
Patience is key!
Once the edges have set, gently run a spatula around the sides to keep
them from sticking.
When the center is fully cooked and no longer liquid, fold the omelette
gently in half and slide it onto a plate. Serve warm.