

Omelet

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Preparation: Less than 15 minutes
Cooking: 15 to 30 minutes
Yield: 6 porsi
Cuisine: Indonesian
Meal: Side Dishes
Season: Summer



Eggs are one of the foods that contain protein whose prices are quite affordable. Various egg dishes are very diverse. This time I will share a festive omelette recipe with simple and economical ingredients.

Bahan

¼	Sweet Corn	¼	Salt
3	Egg	3	Red Chili pepper
2	Scallions	2	Red onion
1	Celery	2	Garlic
1	Carrot	3	Coconut oil
¼	merica		

Directions

Comb sweet corn from the hump.

Slice a dice shaped carrot. Slice leeks, sledries, red chili and onion.

For garlic can be chopped / mashed so that the taste is more smooth. Enter the ingredients above into the egg.

Enter the pepper and salt. Fry the eggs into the pan. For non-stick frying, the amount of oil can be reduced to reduce the number of calories in the ingredients.

Don't forget to turn the eggs around so that evenness is evenly distributed