## WEEK 1

## **EXERCISE 2**

Algorithm on how to cook a potato omelet (with or without onions):

- 1. Grab all the required ingredients: one potato, five eggs, salt, pepper, olive oil.
- 2. Grab all kitchen utensils.
- 3. Boil potato for about 2 minutes and slice it.
- 4. Want the omelet with onions?
  - 4.1. Chop one onion and add them to the frying pan.
- 5. Beat eggs in a bowl.
- 6. Season eggs with salt and pepper.
- 7. Add ½ tablespoon oil in a frying pan.
- 8. Introduce potatoes and cook for a few minutes.
- 9. Add eggs to the pan.
- 10. Flip omelet in the pan with the help of a large plate.
- 11. Finish cooking and enjoy!