

Making an omelet is quite simple! Here's a basic recipe:

Ingredients:

- 2 or 3 eggs
- Salt and pepper to taste
- Fillings (such as cheese, diced vegetables, cooked meats, herbs)

Instructions:

1. Crack the eggs into a bowl and beat them with a fork or whisk until well blended. Add salt and pepper to taste.
2. Heat a non-stick skillet over medium heat and add a small amount of butter or oil to coat the bottom.
3. Pour the beaten eggs into the skillet, swirling the pan to spread them evenly.
4. Let the eggs cook for about 1-2 minutes until the edges start to set.
5. Using a spatula, gently lift the edges of the omelet and tilt the pan to allow the uncooked eggs to flow to the edges.
6. Once the eggs are mostly set but still slightly runny on top, add your desired fillings to one half of the omelet.
7. Carefully fold the other half of the omelet over the fillings to create a half-moon shape.
8. Cook for another 1-2 minutes until the omelet is fully set and the fillings are heated through.
9. Slide the omelet onto a plate and serve immediately.

You can customize your omelet with various fillings like cheese, diced bell peppers, onions, tomatoes, mushrooms, spinach, ham, bacon, or any other ingredients you like! Enjoy your delicious homemade omelet!