

Classic Omelette



Preparation time:	15 mins
Serves:	2 people
User Rating:	★★★★☆

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If you only learn how to make a few meals in life - an omelette should be one of them. Omelettes are extremely filling, super affordable (who doesn't love a cheap grocery bill?!), and versatile because you can choose to fill them with whatever veggies you love (or whatever you have in the fridge tonight).

They're great for nights you either (a) don't know what to cook, or (b) can't be bothered to cook.

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve! This classic omelette recipe comes from **Daen's Kitchen**.



Ingredients

- 6 eggs
- 50g butter + 10g butter extra
- 1 tablespoon olive oil
- Salt and pepper to taste

Filling

- Grated Cheddar Cheese
- Cherry tomatoes, halved
- Fresh chives

Method

1. Crack the eggs into a bowl and whisk together. Season with a pinch of black pepper and add in 10g of butter (no need to stir the butter in, it will melt nicely as the eggs cook).
2. On a medium heat in a large fry pan, melt the remaining butter and drizzle with olive oil. Once the butter is foaming, add the eggs to the pan.
3. Whisk the eggs quite vigorously with a spatula while taking the eggs on and off the heat repeatedly. Once the eggs start to look like runny scrambled eggs, turn the heat to low and spread the egg mixture evenly across the pan so the surface area is covered.
4. Take the eggs off the heat, season with salt and fill the centre of the omelette with a filling of your choice. Run your spatula around the omelette and loosen the sides. Fold one half of the omelette over the filling and repeat with the second side.
5. Flip the omelette onto a plate and finish off with a sprinkling of chives.