



EASY PEPPER OMELETTE



SERVINGS:
MAKES 1



TIME:
15 MINS



DIFFICULTY:
EASY



COST:
££££

Ingredients:

- 2 eggs
- 1/2 an onion
- 1/2 a bell pepper
- 1 tbsp vegetable oil

Method:

1. Peel and finely chop the onion.
2. Core and chop the pepper into strips
3. Heat the oil in a frying pan on a medium-high heat. Add the onions and peppers and cook until soft (4-5 minutes)
4. Lower the heat to medium and pour the eggs into the frying pan. Tilt the pan slightly from one side to another to allow the eggs to cover the surface of the pan completely
5. Cook the omelette until the eggs are set and the base is golden (around 3-4 minutes)
6. For younger children cut the omelette into soft fingers
7. Serve and enjoy!