

Omelet

2 eggs per omelet

Pat of butter per omelet

Toppings: your teacher will tell you which toppings are available

1. Chop your toppings and set them to the side
2. Crack eggs into a bowl (only 2 eggs per bowl- don't put all of the eggs together!)
3. Using a whisk, beat the eggs until they are mixed
4. Put heat on low to medium
5. Put the pat of butter into the frying pan and let melt
6. Carefully pour the egg into the butter pan and let it start to cook
7. Continue to carefully move uncooked egg to a spot in the pan where it can cook
8. Keep doing this until the egg doesn't jiggle anymore
9. Use your biggest turner to CAREFULLY flip the egg over
10. Place the toppings onto one half of the omelet
11. Fold the egg over the ingredients so that they are inside the egg

Enjoy!!

