

Omelette

A dish of scrambled cooked eggs with filling.

Ingredients:

2 eggs, $\frac{1}{4}$ cup milk, margarine and your choice of topping.

Instructions:

Get a bowl and crack 2 eggs in. Put $\frac{1}{4}$ cup of milk in and whisk it until it is combined. Then put a frying pan on medium heat on the stove and put butter in the pan. When the butter melts put the whisked eggs in. Get a spatula and flip it when the bottom is cooked. Then you can add ham and cheese or your choice of toppings. Then flip it half over to let the cheese melt and you are done.



