

Indian Omelet

Written by V.J.Pais

Ingredients

Quantity:	Measure:	Ingredients:	Description
2	Nos	Chillies Green	Chop into tin
5	Tablespoon	Cooking Oil	For Frying
6	Nos	Eggs	Beat the egg
2	Nos	Onions	Chop into tin
2	Salt-Spoon	Pepper Powder	Add to beate
2	Salt-Spoon	Salt	Add to beate
2	Nos	Tomatoes	Mince into ti

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Method

Method 1. Beat the eggs and add the chopped onions, tomatoes, green chillies, salt and pepper. Mix all the ingredients thoroughly.

2. Heat oil in a frying pan and add a portion of the mixture to make one omelet.
3. Cook over slow flame till mixture is firm and flip it over and cook on the other side.
4. Repeat the method to cook the remaining mixture.

Serve with Serve hot with parathas