



Chilli omelette recipe

Do you love omelette, if so you must try this recipe?

4 eggs
1 tbsp cold water
salt and black pepper
1 tbsp butter or oil
3 tbsp chillis, sliced
3 tbsp onions, sliced
1 tbsp dill, optional

Beat the eggs and add cold water, salt and pepper. Heat half the butter in a pan and fry the chillis and onions until soft. Cool the mixture, then stir it into the eggs together with the dill.

Reheat the pan, adding the remaining butter and pour in the eggs. As the eggs set around the edge of the pan, draw the mixture to the centre, tilting the pan so the raw egg runs to the edges, fold and serve.

There are many combinations to this recipe, have a play around with it, but adding chillis to an omelette will blow your mind!