



Effortless Veggie Omelette Roll

Description

Ingredients

6 large eggs

1/4 cup milk

Salt and pepper to taste

1 tablespoon butter

1/2 cup diced bell peppers (any color)

1/2 cup diced tomatoes

1/2 teaspoon dried oregano

1/2 cup shredded cheddar cheese

1/4 cup chopped fresh parsley

Execution

1

Prepare the Egg Mixture: In a bowl, whisk together eggs, milk, salt, and pepper until well combined.

2

Saut  the Veggies: In a non-stick skillet over medium heat, melt butter. Add diced bell peppers and tomatoes. Saut  for 3-4 minutes until the veggies are tender.

3

Pour the Egg Mixture: Pour the whisked egg mixture evenly over the saut ed veggies in the skillet.

4

Cook the Omelette: Allow the eggs to set slightly at the edges. Gently lift the edges with a spatula, tilting the skillet to let the uncooked egg flow underneath.

5

Add Cheese and Parsley: Sprinkle shredded cheddar cheese and chopped fresh parsley evenly over the omelette.

6

Roll the Omelette: Once the edges are set, carefully roll the omelette from one side to the other, creating a rolled log shape. Remove from heat.

7

Slice and Serve: Transfer the omelette roll to a cutting board. Slice it into rounds, and serve warm.

Additional tips

- Customize the omelette roll with your favorite veggies, such as mushrooms, onions, or spinach.
- Experiment with different cheese varieties for varied flavors.
- Serve with a dollop of sour cream or a side of salsa for extra freshness.

Date

2024/09/16

Meta Fields

Total Time : 20 min

Servings : 4

Prep Time : 10 min

Difficulty : Easy

Cooking Time : 10 min

Recipe Desc : Make mornings brighter with this Effortless Veggie Omelette Roll. Packed with colorful bell peppers, juicy tomatoes, and gooey cheddar cheese, this rolled omelette is not only easy to make but also a delight for the taste buds.