ANYTIME OMELETTE

QUICK & EASY, MORNING, NOON OR NIGHT

INGREDIENTS:
• 2 eggs
• dash of milk
• salt and pepper
• optional fillings:
  - shaved ham
  - feta
  - baby spinach leaves
  - onion
  - mushrooms
  - capsicum
  - asparagus
  - cherry tomato

METHOD:
1. Preheat pan to medium heat
2. Stir-fry desired fillings for 2-3 minutes or until soft and set aside.
3. In a separate bowl, whisk together eggs, milk, salt and pepper.
4. Pour eggs into pan and let sit for 1-2 minutes or until the edges are set. Add desired toppings to half of the omelette.
5. Carefully fold the omelette in half like an envelope and let cook for a further 1-2 minutes, then enjoy!

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Centra, Level 3, 37 Archer Street, Toowong P: 3443 2586