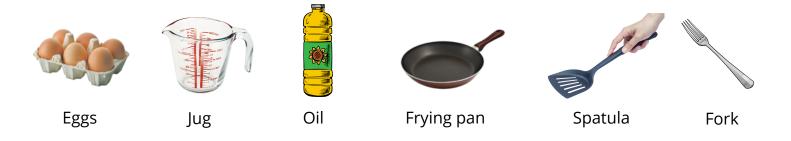
## How to make an omelette



Our rescue chickens at Well Close House, lay lots of delicious eggs. If you'd like some fresh eggs, please pop in we sell 6 eggs for £1.50, this donation goes towards their feed and bedding.

## What you need to make an omelette



## What to do

- 1. Crack three eggs into a jug, and beat them with your fork (be careful not to crack any egg shell in there).
- 2. Turn your hob on, and put the frying pan onto the ring you would like to use.
- 3. Add some of the cooking oil to your pan, and wait for it to heat up.
- 4. Pour the eggs from the jug into the pan. Tilt the pan side to side so the egg lays flat (like a pancake)
- 5. Once cooked (this should take about 3 4 minutes) slide your spatula under the omelette, and lift it out of the pan onto your plate.
- 7. Make sure you turn your hob off.

## What to eat an omelette with

We like our omelette with lots of different meals, here are some of our favourite ideas...

With salad or vegetables