

# 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



Eggs



Jug



Oil



Frying pan



Spatula



Fork

## 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