

Cheesy Carrot Omelette

A delicious and healthy omelette filled with grated carrots and melted cheese, served with a side of buttered bread.



Main Dish

15 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 2 slices of bread
- 1 tablespoon of butter
- 1 medium carrot, grated
- 1/4 cup of shredded cheese
- 2 eggs
- Salt and pepper to taste

Steps

- 1 Heat a non-stick pan over medium heat.
- 2 In a bowl, beat the eggs and season with salt and pepper.
- 3 Add the grated carrot to the eggs and mix well.
- 4 Melt the butter in the pan and pour in the egg-carrot mixture.
- 5 Cook for a few minutes until the bottom is set.
- 6 Sprinkle the shredded cheese on top of the omelette.
- 7 Fold the omelette in half and cook for another minute to melt the cheese.
- 8 Toast the bread slices and spread butter on each.
- 9 Serve the cheesy carrot omelette with the buttered bread slices.