

Cheesy Chicken Omelette Stir-Fry

This Cheesy Chicken Omelette Stir-Fry combines tender chicken pieces with fluffy eggs, sautéed onions, and a savory soy sauce glaze, all topped with gooey melted cheese. A perfect fusion of flavors for a satisfying main dish!



Main Dish

20 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 chicken breast, diced
- 2 eggs
- 1/2 onion, thinly sliced
- 2 tablespoons soy sauce
- 1/4 cup shredded cheese (cheddar or your choice)
- 1 tablespoon olive oil
- Salt and pepper to taste
- Chopped green onions (for garnish, optional)

Steps

- 1 In a skillet, heat olive oil over medium heat. Add the sliced onions and sauté until translucent.
- 2 Add the diced chicken breast to the skillet. Season with salt and pepper, and cook until browned and cooked through, about 5-7 minutes.
- 3 In a bowl, whisk the eggs with soy sauce until well combined. Pour the egg mixture over the chicken and onions in the skillet.
- 4 Cook gently, stirring occasionally, until the eggs are just set but still moist.
- 5 Sprinkle the shredded cheese on top and cover for a minute until the cheese melts.
- 6 Serve warm, garnished with chopped green onions if desired.