

Masala Omelette with Toast

A flavorful Indian-style omelette infused with spices and herbs, served with buttered toast. Perfect for a quick, savory breakfast.



Breakfast Dish

Indian

15 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 2 eggs
- 1 small onion, finely chopped
- 1 green chili, finely chopped
- 2 tbsp chopped fresh coriander (cilantro)
- 1 small tomato, finely chopped
- 1/4 tsp turmeric powder
- 1/4 tsp red chili powder
- Salt to taste
- 1 tbsp oil or ghee
- 1 slice of bread
- Butter for toast

Steps

- 1 Crack the eggs into a bowl and whisk well.
- 2 Add chopped onion, green chili, tomato, coriander, turmeric, red chili powder, and salt to the eggs. Mix thoroughly.
- 3 Heat oil or ghee in a non-stick pan over medium heat.
- 4 Pour the egg mixture into the pan and spread evenly.
- 5 Cook for 2-3 minutes until the edges set and the bottom is golden brown.
- 6 Flip the omelette carefully and cook the other side for 2 minutes.
- 7 Remove from pan and keep warm.
- 8 Toast the bread and spread with butter.
- 9 Serve the masala omelette hot with the buttered toast.