

Masala Omelette

A flavorful and spicy Indian twist on a classic omelette, perfect for a vegetarian breakfast.



Breakfast Dish

Indian

10 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 2 eggs
- 1/4 onion, finely chopped
- 1/4 tomato, finely chopped
- 1/2 green chili, finely chopped
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon red chili powder
- 1/4 teaspoon cumin powder
- Salt to taste
- 2 tablespoons oil

Steps

- 1 In a bowl, beat the eggs until well combined.
- 2 Add the chopped onion, tomato, green chili, turmeric powder, red chili powder, cumin powder, and salt. Mix everything together.
- 3 Heat oil in a non-stick pan over medium heat.
- 4 Pour the egg mixture into the pan and spread it evenly.
- 5 Cook for 2-3 minutes or until the bottom is set.
- 6 Flip the omelette and cook for another 2 minutes.
- 7 Remove from heat and serve hot.