Herb Omelette

Season: Any
Type: Egg Dish
Difficulty: 🍳
Serves: 6

Equipment:
- Measuring cups and spoons
- Chopping boards and mats
- Knives
- 2 Large Bowls
- Whisk
- Electric frying pan

Ingredients:
- 8 eggs, separated
- ½ cup fresh mixed herbs, chopped (¼ cup cheddar cheese, grated
- 4 spring onions, sliced
- 15g butter, chopped

Method:

In a large bowl, whisk egg yolks with herbs, cheese and onions.

In a clean bowl, beat egg whites until soft peaks form. Fold lightly into egg yolk mixture.

Heat butter in a frying pan on high, swirling to cover base. Add the omelette mixture to pan and cook for 2-3 mins until beginning to set. Place lid on to finish cooking.