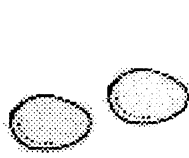


# Cheese Omelet

## You Need:



2 eggs



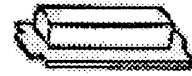
2 Tb. milk



3 pinches  
salt



2 Tb. cheese



1 Tb. butter



1 Tablespoon



large spoon



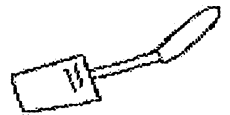
bowl



small bowl



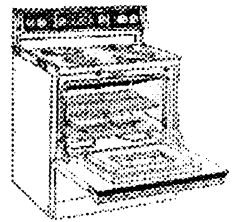
cheese grater



spatula



frypan

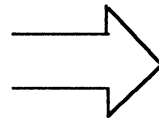


stove

1.



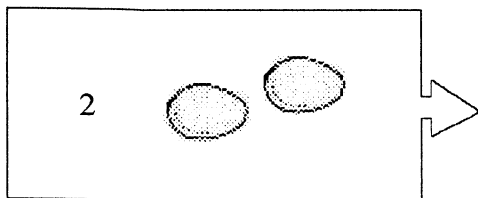
2 -



SET ASIDE

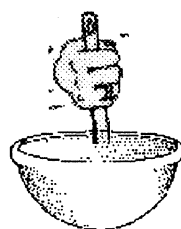
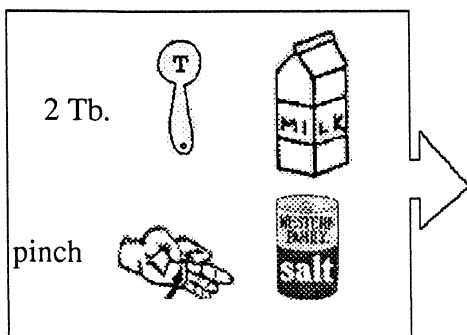
Grate 2 Tbs. cheese. Put in small bowl and SET ASIDE.

2.



Break two eggs into a bowl.

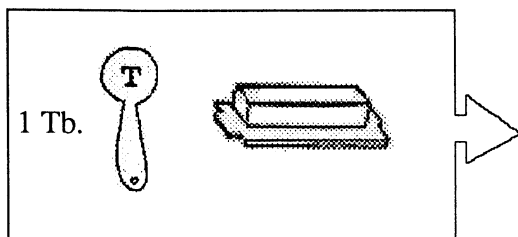
3.



BEAT

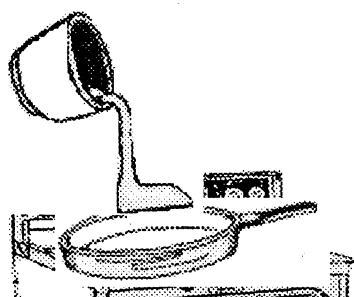
Add 2 Tbs. milk and 3 pinches of salt to bowl of eggs. Beat together.

4.



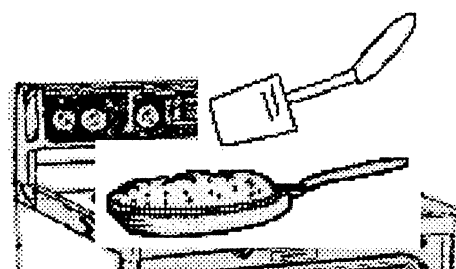
Put 1 Tb. butter in frypan. Set frypan on stove. Turn to MEDIUM heat. Put frypan on stove to melt the butter.

5.



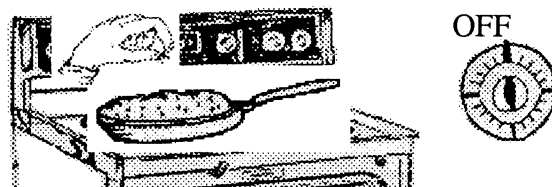
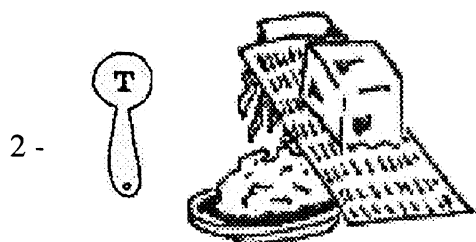
Pour egg mixture in frypan. Cook until bubbles appear and eggs are set on the bottom.

6.



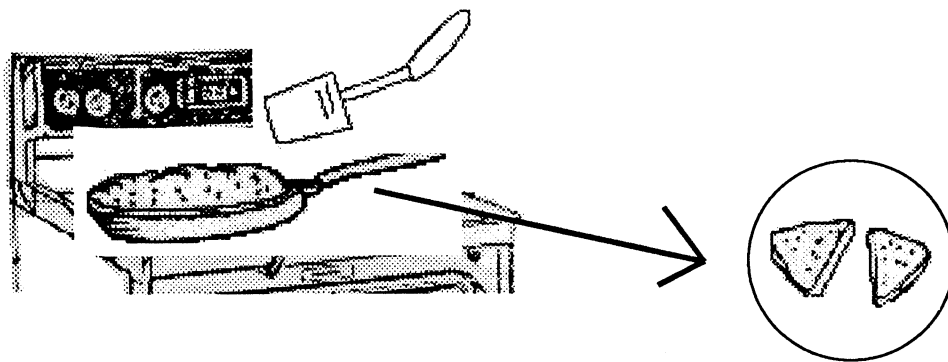
Turn omelet over and cook until set.

7.



Add grated cheese to omelet. Turn stove OFF.

8.



With a spatula, turn half of the omelet over. Place on a plate. Serve.

## CHEESE OMELET

### You Need:

2 eggs  
2 Tbs. milk  
3 pinches salt  
2 Tb. cheese  
pinch pepper  
1 Tb. butter

Tablespoon  
large spoon  
grater  
small bowl  
bowl  
spatula  
frypan

1. Grate 2 Tbs. cheese. Put in small bowl and SET ASIDE.
2. Break two eggs into a bowl.
3. Add 2 Tb. milk and 3 pinches salt to bowl of eggs. Beat together.
4. Put 1 Tb. butter in frypan. Set frypan on stove. Turn to MEDIUM heat. Put frypan on stove to melt the butter.
5. Pour egg mixture in frypan. Cook until bubbles appear and eggs are set on the bottom.
6. Turn omelet over and cook until set.
7. Add 2 Tbs. grated cheese to omelet. Turn stove OFF.
8. With a spatula, turn half of the omelet over. Place on a plate. Serve.