



American omelet with cheese and parsley

NIBBLEDISH CONTRIBUTOR

Ingredients

- your hands
- an omelet pan
- spatula
- 4 eggs
- a whisk
- handful of parsley
- mouthful of shredded cheddar cheese
- clarified butter/butter

Instructions

1. Beat the eggs in a deep bowl until well mixed.
2. Place the omelet pan on high heat.
3. Add butter and coat the surface by swirling the pan. It is important to get the pan really hot and evenly coated.
4. Add the eggs. As the eggs starts to coagulate around the edges, jiggle the pan back and forth. At the same time, mix the eggs gently with a fork or spatula but becareful not to scrape the bottom of the pan.
5. Tilt the pan, facing away from you so that you know its lightly cooked at the bottom and not sticking.
6. Add cheese and parsley. Off the heat.
7. Fold in the egg towards you into a half moon shape and serve!