



Chicken Omelette with Mexican Side

NIBBLEDISH CONTRIBUTOR

Ingredients

For the omelette:

Ingredients:

- 2 eggs
- salt and pepper
- boiled slices of chicken
- cheddar and mozzarella cheese
- non stick spray

For the mexican side:

Ingredients:

- Corn
- Kidney Beans
- Diced tomatoes
- Oregano leaves
- Hot pepper
- Salt and pepper
- Hot sauce
- non stick spray

Instructions

For the omelette:

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1. Heat the pan at medium heat
 2. Spray non stick spray
 3. Mix eggs, salt and pepper together
 4. Pour the mixture into the pan
 5. Swirl the pan to make sure it all evens out and wait a few minutes until it settles
 6. Distribute slices of chicken and cheese onto one side of the omelette
 7. Wait a few seconds for the cheese to melt
 8. Using a spoon, i usually scoop the sides of the omelette to start lifting it up a bit
 9. Fold the omelette and VOILA!

For the mexican side:

1. Heat the pan at medium heat
2. Spray non stick spray
3. Pour in the first 3 ingredients and stir it for a few minutes
4. Add in the rest of the condiments and give it a good stir
5. After a few seconds, pour it out of our pan and onto your plate!