

# Indian-style Omlette

## Ingredients

- 2 eggs
- 2 tbsp chopped onions
- 2 tbsp chopped cilantro
- 1/2 finely chopped serrano pepper or long green chilli
- 1 tbsp chopped tomato
- 1-2 tbsp chopped spinach or arugula
- Small piece of fresh chopped/mashed ginger
- Salt to taste
- 1 tbsp vegetable oil or butter
- 1/4 tsp chilli powder or paprika
- 1/4 tsp coriander powder (optional)
- 1/4 tsp dry mango powder (optional)

## Directions

- Crack the eggs in a bowl.
- Add all the ingredients and spices, except for oil into the eggs and whisk well with a fork.
- Warm a non-stick or cast iron pan and add the oil.
- Once the pan is hot, pour the egg mixture into it. Lower the flame, and cover the pan for about 2-3 minutes.
- Once the eggs look semi-cooked on top, and the bottom looks lightly browned, carefully flip the omlette. Let the other side cook for about 1-2 minutes till slightly browned and your eggs are ready!
- This omlette can be eaten with buttered toast, with an avocado toast, or simply wrapped in a roti or tortilla.