

THAI OMELETTE



Ingredients

3 Whole	Eggs
½ Cup	Tomato
2 Tbsp.	Green Onion
1 Tbsp.	Coriander (Cilantro)
1 Tbsp.	Thai Blend Seasoning
1 Tsp.	Water
2 Tsp.	Oyster Sauce
1 Dash	Salt and Black Pepper

Directions

Preparing the vegetables and egg mixtures:

- Chop the tomatoes, green onions and coriander into small pieces.
- Whisk the eggs, water, oyster sauce and Thai Blend in a bowl.
- Add the chopped vegetables once eggs whisked and combine in a bowl like below:



Cooking the Omelette:

- Pre-heat a skillet on medium heat, preferably a non-stick skillet or wok with thick bottom to maintain heat.
- Add the olive into the skillet (covering bottom of skillet) and heat the oil until the oil just starts to smoke.
- Once smoke appears, immediately put the egg mixture in the skillet.
- Reduce the heat to medium after 30 seconds to prevent the eggs from browning too quickly.
- The omelette is best cooked on one side first then carefully flipped to the other side for final cooking like below:



- Once cooked, remove the omelette and you can sprinkle some more Thai Blend seasoning and salt to taste._



This is an authentic Thai omelette recipe and can be adjusted per your preference with vegetables, meats and seafood.

Serves 2 people and just adjust recipe for more servings.