

## Ham and Cheese Omelette

By Chui Ka Yau, Alvin

### Ingredients

- 2 eggs
- 2 slices of ham
- 30g cheese
- 40ml milk
- a little salt
- a little black pepper
- oil



### Instructions:

1. First, beat the eggs with the milk in a bowl. The milk helps make the eggs fluffier.
2. Next, sprinkle a little salt and black pepper into the beaten egg mixture.
3. Then, cut the ham and cheese into pieces.
4. After that, heat a little oil in a pan and pour the egg mixture into the pan.
5. Next, put the ingredients in Step 2 in the centre of the omelette. Wait until the cheese melts.
6. Finally, fold the omelette in half and cook for 40 seconds. Serve it immediately.



### Suggestions:

- Sprinkle some chopped ham on top of the omelette if you like.