Omelet

From Incredible Egg

**Ingredients:**

1 eggs

1 Tablepsoon water

pinch of salt and pepper

1/2 teaspoon butter

**Directions**:

1. Using a fork or a whisk, beat eggs, eater, salt, and pepper in small bowl until blended
2. Heat butter in a skillet over medium-high heat until hot. Tile the pan to coat the bottom with butter.
3. Pour in the egg mixture. Mixture should set immediately at the edges.
4. Gently push cooked portions from the edges toward the center with a spatula so that uncooked eggs can reach the hot pan surface.
5. Continue cooking, tilting the pan, and gently moving cooked portions as needed.
6. When the top surface of eggs is thickened, and there is no visible liquid egg remaining, place filling on one side of the omelet.
7. Fold omelet in half using the spatula. Let it sit for a few seconds, so the filling can warm up.
8. Slide the omelet onto a plate.
9. Serve immediately.

