

## **Cheese Omelet**

### Ingredients:

- 1 pc of cheese chopped finely
- 1 egg
- 2 tsp. olive oil
- 1 tsp. corn starch
- 1 tsp. water

### Directions:

1. Chop finely the cheese.
2. Crack the egg into a bowl and beat it well and then add a little water and corn starch.
3. Heat up a frying pan with some oil. Put in the egg on medium heat. Add the cheese.
4. Gently flip the omelet over. Pen-fry until there is no uncooked egg left.

Serves: 2