

The Best Omelette Sandwich for Busy Mornings

quick, satisfying, and packed with flavor

TIME
20 min

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INGREDIENTS

3-4 eggs
2 tbsp milk (optional)
Salt, to taste
1 small onion, finely chopped
1 green chili, finely chopped
2 tbsp fresh cilantro, chopped
2 tbsp chopped bell pepper or tomato (optional)
1-2 tsp oil or butter
4-6 slices sandwich bread
Butter or mayonnaise, as needed
Cheese slices or shredded cheese (optional)
Cooked chicken, vegetables, or mashed potato filling (optional)

DIRECTIONS

1. Step 1: Prepare the Egg Mixture: In a bowl, whisk together:
2. Eggs
3. Milk (optional)
4. Salt
5. Onion
6. Green chili
7. Cilantro
8. Bell pepper or tomato
9. Mix until well combined.
10. Step 2: Heat the Pan: Heat oil or butter in a nonstick skillet over medium heat.
11. Step 3: Cook the Omelette: Pour a portion of the egg mixture into the skillet and spread it evenly.
12. Step 4: Add the Bread: Place 1-2 slices of bread directly onto the uncooked egg mixture. Press lightly so the bread sticks to the eggs.
13. Step 5: Flip the Omelette: Once the egg is mostly set, carefully flip the omelette so the bread is now on the bottom.
14. Step 6: Add Fillings: Spread butter or mayonnaise on the bread side and add:
 15. Cheese slices
 16. Cooked chicken
 17. Vegetables or mashed potatoes
18. Step 7: Toast the Sandwich: Fold the omelette edges over the bread to enclose the filling.
19. Cook on low heat until the bread becomes golden and crispy.
20. Step 8: Slice and Serve: Remove from the pan and slice into triangles or squares.
21. Serve hot with ketchup or chutney.

SWAPS & NOTES

and Easy Swaps This recipe is extremely flexible and easy to customize.

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Original recipe: <https://chefmaniac.com/the-best-omelette-sandwich-for-busy-mornings/>