

Microwave Mexican Omelet



Total Time: 3m
Prep Time: 60s
Cook Time: 2m
Yields: 1 Serving

Directions

1. **BEAT** eggs and water in small bowl until blended.
2. **MICROWAVE** butter in 9-inch glass pie plate on **HIGH** until melted, about 15 seconds. **TILT** plate to coat bottom evenly. **POUR** egg mixture into hot pie plate. **COVER TIGHTLY** with plastic wrap, leaving a small vent.
3. **MICROWAVE** on HIGH 1 3/4 to 2 minutes. Do not stir.
4. When top is thickened and no visible liquid egg remains, **SEASON** with salt and pepper, if desired. **PLACE** half of the cheese on one half of the omelet. **FOLD** omelet in half with turner; sprinkle with remaining cheese. **MICROWAVE** on **HIGH** 10 seconds or until cheese melts. **SLIDE** from pie plate onto serving plate. **SERVE** immediately with salsa.

What You Need

- 2 large EGGS
- 2 Tbsp. water
- 1 tsp. butter
- 1/4 cup shredded Mexican cheese blend
- 1/4 cup chunky salsa

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