

Air Fryer Omelette

Ingredients:

- 3 large eggs
- 1 and 1/2 tablespoons whole milk or cream
- Optional diced add-in ideas:
 - Onions
 - Peppers
 - Ham or cooked bacon
 - Leftover cooked chicken
 - Spinach
 - Cooked potatoes
 - Tomatoes
 - etc
- Salt and pepper, to taste
- 1/3 cup grated cheese (cheddar / mozzarella / Monterey jack), divided

Instructions:

- Pre heat air fryer to 325°F for 6 minutes.
- Add eggs, milk (or cream), salt and pepper into a medium bowl and give a good whisk. Stir in about 1/4 cup of the grated cheese (save remaining for later use).
- Brush butter over the inside of a cooking vessel that will fit into your air fryer (for example: 6-inch round cake pan, 1/8th sheet pan/tray, casserole dish, etc).
- Sprinkle optional add-ins into your vessel. Add eggs carefully over the top.
- Place the pan into the air fryer and set your time for 5 minutes (or until set– could take up to 6 minutes).
- Remove from the air fryer and sprinkle with cheese.