

Making a delectable air fryer omelette for brunch is surprisingly effortless! With just a few ingredients and the help of an air fryer, the omelet turns out perfectly fluffy and flavorful.

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## Duration:

PREP TIME: 5 minutes

COOK TIME: 5 minutes

TOTAL TIME: 5 minutes

## INGREDIENTS

- 2 eggs.
- 1 ham slice, or bacon.
- $\frac{1}{4}$  cup diced tomatoes.
- $\frac{1}{4}$  cup diced vegetables. I used green onions.
- $\frac{1}{4}$  cup cheese. I used shredded mozzarella and shredded cheddar.
- Cooking spray. To spray the baking dish before adding eggs.
- Salt and pepper, to taste.
- Seasoning of choice, a pinch of.

## INSTRUCTIONS

1. Pre-heat the air fryer to 400°F (200°C)
2. Crack the eggs into a bowl and whisk in the salt and pepper to taste. Then add your toppings, such as ham, cheese and chopped tomatoes. Whisk the mixture lightly and pour it into an oil-sprayed baking pan. You can line the baking pan with parchment paper if you prefer.
3. Cook for 5 minutes for a perfectly cooked fluffy omelet, until it is cooked through. Around 6-7 minutes until the omelet is firmer (medium) and 8-10 minutes for a well-done omelet. Because we're all different and like our eggs cooked to our preferred doneness.

## NOTES

### OTHER TOPPINGS FOR OMELETTE

With omelets, the possibilities and combinations of toppings are nearly endless. From the traditional onion and bell peppers to the more creative smoked salmon and goat cheese, tailor your omelet toppings to your individual taste. Try crumbled feta with spinach for a Greek-inspired omelet or cubes of ham with mushrooms; experiment with shredded cheddar and tomatoes or Monterey jack with your favorite chili pepper.