

# Indian Masala Omelette (Delicious, Desi Style Omelette)

Yield: 4 min  
Total Time: 8 min

Recipe from: <https://www.recipeschoose.com/recipes/masala-spicy-omelette-recipe-indian>

## Ingredients:

- 2 large eggs
- 1/4 teaspoon salt
- 1/4 teaspoon chilli powder
- 1/4 teaspoon garam masala powder
- 1/4 teaspoon coriander powder
- 1/8 teaspoon cumin powder
- 1/8 teaspoon turmeric powder haldi
- 2 tablespoons chopped tomatoes
- 1 tablespoon chopped onions
- 1 tablespoon capsicum chopped
- 1/2 green chilli chopped, optional
- coriander leaves unchecked?, chopped, optional
- 1/2 tablespoon oil or butter
- 2 tablespoons shredded mozzarella cheese or as required

## Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 110 milligrams
4. Fat: 5 grams
5. Protein: 4 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 210 milligrams
8. Sugar: 1 grams

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