

# Japanese Omelette

Yield: 1 min  
Total Time: 8 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-ommelette-recipe>

## Ingredients:

- 2 eggs
- 2 tablespoons dashi room temperature
- 1 teaspoon soy sauce
- 1/4 scallions very full cup of, cut into thin strips, or a handful
- 1 tablespoon vegetable oil
- daikon grated, \*Optional
- katsuobushi bonito flakes
- soy sauce to drizzle

## Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 425 milligrams
4. Fat: 24 grams
5. Fiber: 7 grams
6. Protein: 18 grams
7. SaturatedFat: 4 grams
8. Sodium: 1570 milligrams
9. Sugar: 12 grams

---

Thank you for visiting our website. Hope you enjoy Japanese Omelette above. You can see more 15 japanese ommelette recipe Get ready to indulge! to get more great cooking ideas.