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# Egg White Omelet \*

A healthy and protein-rich omelet made with egg whites.

Recipe Type: Standard	Prep Time: 10 mins
Cook Time: 10 mins	Total Time: 20 mins
Recipe Yield: 200 grams	Number of Servings: 2

## Ingredients

200 g	Egg whites
1 tsp	salt
1 tsp	pepper
2 tsp	olive oil
100 g	vegetables (optional)
50 g	cheese (optional)

### Directions

#### Step 1

#### Mixing

In a bowl, whisk the egg whites until frothy.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 2

Season with salt and pepper.

Prep Time: 0 mins

Cook Time: 0 mins

#### Step 3

Stove

Heat olive oil in a non-stick pan over medium heat.

Prep Time: 0 mins

Cook Time: 2 mins

#### Step 4

Stove

Pour the egg whites into the pan and cook until set, about 3-4 minutes.

Prep Time: 0 mins

Cook Time: 4 mins

#### Step 5

Stove

If desired, add vegetables and cheese to one half of the omelet.

Prep Time: 0 mins

Cook Time: 1 mins

#### Step 6

Stove

Fold the other half of the omelet over the filling and cook for an additional 1-2 minutes.

Prep Time: 0 mins

Cook Time: 2 mins

Step 7

Serving

Serve hot.

Prep Time: 0 mins

Cook Time: 0 mins

### **Nutrition Facts**

Calories: 52 kcal

Fat: 0g

Protein: 11g

Carbohydrates: 0g

### **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	11 g	64.71%	64.71%

#### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	0 g	0%	0%
Fibers	0 g	0%	0%
Sugars	0 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

#### Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

#### Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	2 mg	0.2%	0.2%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

# **Recipe Attributes**

Meal Type
Breakfast Lunch Dinner Snack Supper
Course
Salads Snacks Sauces & Dressings Appetizers Main Dishes Drinks
Nutritional Content
Low Calorie Low Fat Low Carb Low Sodium High Vitamin C
Kitchen Tools   Blender Oven Stove Slow Cooker
Demographics
Kids Friendly Senior Friendly Teen Friendly
Difficulty Level Easy

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