

Western Omelet

Prep Time: 10 minutes
Total Time: 15 minutes
Servings: Makes 1 omelet

Ingredients

1 Tbsp. butter
3 large eggs
2 Tbsp. green pepper, finely chopped
1 Tbsp. onion, finely chopped
2 Tbsp. milk
1/2 cup Sugardale ham, diced (code 8710)
1/4 cup Cheddar cheese, shredded
Dash of salt & pepper



Instructions

1. In an omelet pan or small fry pan, melt butter over medium to medium-high heat.
2. Sauté green pepper, onion, and diced ham.
3. In a small bowl, combine eggs and milk. Beat together then add to omelet pan.
4. Stir eggs in the center of the pan, moving uncooked egg to the outside edges.
5. Carefully flip eggs to other side and continue cooking for 15-20 seconds.
6. Top the eggs with shredded cheddar cheese.
7. Fold omelet in half and slide onto a serving plate.

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