

Omelet

½ T. butter

2 large eggs, beaten

Salt and Pepper to taste

OPTIONAL FILLINGS

1-2 T. Cheddar cheese, shredded

1-2 T. Ham, chopped

1-2 T. Onion, chopped

1-2 T. Green pepper, chopped

Chop ingredients to be sauté'. Sauté' the meat and veggies and butter in an 8 inch sauce pan. When sautéed place them on a plate. Pour beaten eggs into the sauce pan. Cook over medium heat. Push back at edges and cook until there is no liquid egg left. Take off heat and place cheese and fillings on egg and fold in half. Enjoy.

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