

Meadowbrook Omega Breakfast Omelet:

(Makes two servings)

4 tbsp Oishi Sauce	4 Omega Eggs	$\frac{3}{4}$ cup
diced fully cooked		
Meadowbrook Ham		
2 green onions	$\frac{1}{2}$ pepper chopped	$\frac{1}{2}$ cup
chopped Valley Mushrooms	Grated Foxhill Cheddar or	
Plain Havarti	(button mushrooms)	

Simply put Oishi Sauce in pan and turn heat to high. After scrambling the eggs pour them into the hot pan. Reduce heat to medium, cover, and cook until omelet is almost cooked through. Add toppings and continue to cook until egg is completely cooked. Sprinkle with cheese and fold omelet. Garnish with cheese.
