

Denver Omelet

Ingredients

- 3 large eggs
- 1 Tbsp milk
- salt & pepper to taste
- 2 tsp olive oil
- 2 tsp butter
- 2 Tbsp finely chopped onion
- 2 Tbsp chopped green bell pepper
- 2 Tbsp chopped red bell pepper
- 1/4 cup diced ham
- 1/2 cup shredded cheddar cheese

Directions

In a small bowl, beat the eggs with the milk and salt and pepper to taste until combined. Set aside.

Heat a skillet over medium heat. Add the oil and butter and allow to melt and cover the bottom of the pan. Add the onion, bell peppers and ham and cook until the ham starts to caramelize and the vegetables soften, about 3 to 4 minutes. Pour the egg mixture on top, making sure it fills the whole skillet. Cook for a couple of minutes then, using a spatula, dislodge the edges and allow any runny egg to spread to the sides.

Sprinkle the cheese on top of the omelet, lower heat to medium low and cover with another pan. Cook for about 5 minutes, or until the eggs set and the cheese melts. Uncover and fold one side of the omelet on the other. Remove from the heat and serve.