## **GRUMPY'S OMLET**

## **INGREDIENTS:**

- 1 ea Egg
- ✤ Milk 1 TBSP Cheese (grated) 2 TBSP
- 2 TBSP
- ✤ Sauce\* 1 TBSP
- Meat\*\* (chopped)
- Mushrooms

## **METHOD:**

- 1. Beat egg and milk
- 2. Using medien to low heat
- 3. Pour in lightly oiled omlet pan
- As egg mixture begins to cook 4.
- 5. Pour sauce over eqq
- 6. Sprinkle cheese over sauce
- 7. Add meat and mushrooms
- 8. Fold in half and flip
- 9. Continue to cook until egg is completley cooked.

NOTE: add additional chopped vegitables as desired

\* Sauce can be an Itialian Sauce\*\*\* (my favorite) or a Salsa

1 tsp

- \*\* Meat I suggest using what ever meats you have on hand I like bacon, sausage or pork
- \*\*\* I use the Itialian Sauce listed.

Yield: 1 omlet but enough for 3 meals on stage 1 after bariatric surgery

