Santa Te Omelet

Shopping List:

- 1 Dozen Eggs
- 1 Onion
- 1 Green Pepper
- 1 Bag Shredded Cheese
- 1 Jar Mild Salsa



SUPE UP THAT CANNED SOUP!

Add some frozen veggies to a can of soup for a nutrient dense meal!



Santa Fe Omelet

Ingredients:

- 2 Eggs
- 1 tbsp Diced Onion
- 1 tbsp Diced Green Pepper
- 2 tbsp Shredded Cheese
- 1 tbsp Mild Salsa

Santa Fe Omelet	
Recipe Number:	0000054613
Portion:	1 Omelet
Calories:	288
Protein:	20.1 grams
Carbohydrates:	12.6 grams
Fat:	17.5 grams
Calories from Fat:	158 (55%)
Saturated Fat:	6.9 grams
Trans Fat:	0 grams
Polyunsaturated Fat:	1.9 grams
Cholesterol:	522 milligrams
Sodium:	388 milligrams
Vitamin A:	1977 IU
Vitamin B1:	.1 milligrams
Vitamin B2:	.7 milligrams
Vitamin B6:	.3 milligrams
Vitamin C:	34.7 milligrams
Calcium:	195 milligrams
Niacin:	.6 milligrams
Iron:	2.6 milligrams
Potassium:	391.0 milligrams
Phos.:	327 milligrams
Dietary Fiber:	1.4 grams
Sugars:	9.7 grams
Contains the following allergens: milk, eggs	

Microwave Directions:

Wisk 2 eggs and 1 tablespoon water together. Spray microwave safe dish with non-stick cooking spray. Pour eggs in dish; cover. Microwave 1½ minutes. Turn over by flipping onto another microwave safe dish. Place onions, peppers and cheese on half of omelet; fold and microwave for 1½ minutes. Spoon salsa on top of omelet. Adjust cooking times as necessary to ensure eggs are thoroughly cooked.

Stovetop Directions:

Wisk 2 eggs and 1 tablespoon water together. Spray small skillet with non-stick cooking spray. Pour egg mixture in skillet; cook over medium heat until set, lifting edge to allow uncooked portion to run underneath. Place onions, peppers and cheese on half of omelet; fold. Continue cooking until cheese is melted and eggs are cooked thoroughly. Spoon salsa on top on omelet.