



Omelet (large)

From Tom and Mary Kay

4 eggs (serves 3 people)
salt, pepper, seasoning (dill, saffron, etc.)

- Melt margarine in large fry pan with ovenproof handle
- When bubbles, pour in whipped eggs (lightly beaten) and move around with fork.
- When half done, remove from heat and add cheese, mushrooms, tomato, green pepper, green onion.
- Sprinkle with parmesan cheese and put under broiler to finish.
- Broil until bubbly - 3 to 5 minutes.
- Remove and fold in half.
- Serve on platter with fresh fruit around.

Note: Use 2 eggs for regular omelet.