

FRANKENMUTH OMELET

By Dorothy Zehnder

- 1 cup sliced peeled uncooked potato
- 1/4 cup each: chopped onion, green pepper and sweet red pepper
- 1/2 cup diced fully cooked ham
- 1 can (4-ounces) mushroom stems and pieces, drained
- 1 tablespoon butter or margarine
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 4 eggs, lightly beaten
- 1/2 cup shredded cheddar cheese

Place potato slices in a saucepan; cover with water. Bring to a boil. Cook just until tender; drain. In a large skillet, sauté the onion and peppers in butter for 6-8 minutes or until vegetables are tender. Heat ham, mushrooms and potatoes in microwave; then transfer to skillet. Sprinkle with salt and garlic powder. Pour eggs over top. Cook and stir until the eggs are completely set. Sprinkle with cheese.

Yield: 2 servings.

****Note from Dorothy – This is a great Mother's Day idea if you are looking for something different to treat your Mom or special someone. Start her day off with a thoughtful breakfast. If you have little ones at home, let them help to really make Mom's day special.*