

Mini Omelets

INGREDIENTS

- 8 Farm Fresh Eggs
- Steak tenderloin cut into small pieces
- 3 Sprigs Asparagus
- Black Olives
- 1/4 Zucchini
- 1/2 Red Onion
- Hatch Green Chili
- 1 Avocado
- 3 Tomatoes
- 3 Mushrooms
- Parsley
- Cilantro
- Swiss Cheese
- Chipotle Seasoning
- Garlic Lovers Seasoning
- Everything Seasoning

1. Crack eggs in bowl and gently whisk until combined, set aside.
2. Lightly grease muffin tins or ramekins and preheat oven to 350°F.
3. Finely chop up all ingredients.
4. Gently pour the egg mixture into the ramekins about half way. Then, fill each with small slices of tenderloin.
5. Add desired ingredients into each ramekin. For these, I combined:
6. Steak - Asparagus - Parsley - Black Olive - Garlic Lovers Seasoning
7. Steak - Zucchini - Red Onion - Cilantro - Garlic Lovers Seasoning
8. Steak - Green Chili - Cilantro - Avocado - Chipotle Seasoning
9. Steak - Tomato - Mushroom - Swiss - Everything Seasoning
10. Bake at 350* for about 15 minutes or until eggs are firm throughout.