

DENVER OMELET

Yield: 2

Servings | Serving Size: 1 omelet

Cost/Serving: \$1.44

Ingredients:

3 Tablespoons chopped green pepper

2 Tablespoons chopped onion

2 teaspoons butter

3 eggs, scrambled

1/2 cup fully cooked chopped low sodium

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1 Tablespoon low-fat milk

Salt and pepper to taste

Directions:

- Combine green pepper, onion, and butter in a small microwave-safe bowl. Microwave on HIGH for 2 minutes.
- 2) Stir in eggs, ham, milk, and seasoning. Pour into two small, oiled saucers.
- 3) Microwave on HIGH 2 minutes. Push cooked eggs toward the center of dish and continue cooking an additional 2 minutes. The internal temperature should reach 165°F on a food thermometer.
 - 4) Let stand for 2 minutes before serving.

Nutrition Facts

2 servings per container

Serving size 1 omelet (153g)

Amount per serving

Iron 2mg

Potassium 340mg

230

10%

Calories	230
%	Daily Value*
Total Fat 14g	18%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 285mg	95%
Sodium 590mg	26%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Suga	rs 0 %
Protein 20g	
Vitamin D 2mcg	10%
Calcium 55mg	4%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Tip: Add whole wheat toast and fresh or canned fruit or a fruit smoothie to rounds out your meal.

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This Institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP. This work is supported by the Expanded Food and Nutrition Education Program (EFNEP) from the USDA National Institute of Food and Agriculture. USDA is an equal opportunity provider, employer, and lender. Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach.



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