



RECIPE | PEPPERS

BAKED BREAKFAST OMELET



30 min

10 min
PREP.

20 min
COOKING



6



easy

INGREDIENTS

8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
10 button mushrooms, halved
6 eggs
6 slices ham, diced
1 yellow onion, diced
¼ cup cheddar cheese, shredded
1 jalapeno, diced
1 tsp butter

1 tsp olive oil
1 tsp ginger, grated
½ tsp garlic, chopped
Salt and pepper, to taste



DIRECTIONS

- 1 Pre-heat oven to 400°F. In a skillet on medium-high heat, add butter, ginger, garlic, and mushrooms and sauté for 3 minutes. Add peppers, jalapeno, onions, ham and cook for 2 additional minutes.
- 2 Remove skillet from heat. Season with salt and pepper then add eggs, mix until blended.
- 3 Sprinkle with cheese and bake for 15 minutes or till cooked through and golden brown on top.

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