

OVEN OMELET
(The Cooks Next Door)

1/2 lb. sausage
2 Tb. butter
1 1/2 c. shredded potato (I used frozen shredded hashbrowns)
1 bell pepper (I used orange which was so good & sweet)
4 green onions, chopped
1 1/2 c. shredded cheese
8 lg. eggs
1 c. milk
1 tsp. salt
1/2 tsp. black pepper

Preheat oven to 400 degrees.

In a 10-12 inch oven-safe skillet (cast iron or any other oven safe skillet) over med.-high heat, brown sausage and drain. Saute sausage, potatoes, pepper, and onion in 2 Tb. butter until tender. Meanwhile, whisk eggs, milk, salt, & pepper in a separate bowl. Turn off heat. Spread vegetable & meat mixture evenly over the bottom of the skillet. Sprinkle half of the cheese over it. Pour eggs mixture evenly over the skillet. Sprinkle remaining cheese on top.

Transfer skillet to oven and bake for 15-20 minutes or until completely set. Cut in wedges and serve hot. Makes 4-5 servings.