Personalized Party Omelets



Single and Double Electric Burners
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Breakfast just might never be the same after you try our Personalized Party Omelet. Your NESCO Single Electric Burner helps you achieve the perfectly pillowy omelet in minutes, so can enjoy this simple, timeless recipe right at home or even on-the-go. Fill with any of your favorite egg pairings, including (but certainly not limited to) crispy bacon, feta cheese, and fresh tomatoes.

Your Key Ingredient:

NESCO Single Electric Burner

Grocery Ingredients:

2 eggs
1 Tbsp of water (to help make eggs fluffy)
1 tsp of butter
Dash of salt and pepper to taste

Suggested fillings

Chopped cooked ham
Cubed feta cheese
Shredded cheese
Cooked spinach
Cooked diced onions
Cooked diced mushrooms
Chopped parsley
Chopped fresh tomatoes
Cooked chopped red or green peppers
Jalapeno peppers
Chopped crispy bacon

Instructions:

1. Beat eggs, water, salt, and pepper in a bowl.
2. Heat a 7 to 10-inch skillet over your **NESCO® Electric Burner** and add butter.
3. Pour the beaten egg mixture into pan and cook until edges start to set. Push eggs gently with spatula and tilt pan to let uncooked egg mixture flow onto open pan area.
4. Once eggs are cooked, add approximately 1/4 cup of combined ingredients of filling to one side of omelet. Fold other side of omelet over filling and gently slide onto plate.