

CopyCat IHop Bacon Temptation Omelet

Ingredients

4 ounces American cheese
2 tablespoons milk divided use
2 tablespoons pancake batter prepared
4 eggs
6 slices bacon cut into small pieces cooked, divided use
 $\frac{1}{4}$ cup Monterey Jack Cheese shredded

Directions

Cook the bacon until crispy. Chop the cooked bacon into pieces.

Preheat a griddle or skillet to 350 degrees.

In a small saucepan over medium heat, melt the American cheese with 1 tablespoon of milk. Stir constantly, the cheese will melt and form a cheese sauce.

When the cheese sauce forms, reduce the heat as low as you can.

In a medium bowl, combine eggs, bacon pieces from 4 slices of bacon, pancake batter, and the remaining 1 tablespoon of milk. Whisk vigorously until well blended.

Spray the griddle with nonstick spray.

Pour the omelet on the griddle in a rectangular shape. As the eggs cook they will form up.

When the eggs are almost done pour over half of the cheese sauce onto the eggs.

Roll the omelet into a roll and place it on a plate.

Top the omelet with shredded cheese and remaining bacon pieces.

You can serve the omelet with the remaining cheese sauce on the side.