

CopyCat IHop Colorado Omelette

Ingredients

1 tablespoon butter
1/4 cup onions diced
1/4 cup bell pepper diced
1/4 cup tomatoes diced
1/4 cup ham diced
3/4 cup shredded Cheddar cheese
1/4 cup bacon diced and fried
1/3 cup breakfast sausage cooked and diced
1/3 cup shredded roast beef or diced deli roast beef
4 eggs beaten
1/8 cup water
1/4 teaspoon salt

Directions

In a saucepan on medium-low heat melt butter and add chopped onions and bell peppers.

Stir until onions and pepper are soft but not browned.

Add diced ham and stir until the ham is limp and heated through. Immediately remove from heat and set aside.

In a mixing bowl add eggs, water, and salt. Beat and stir them together very well. Set the bowl aside.

Heat a 12-inch frying pan on medium-low heat, add a little oil (1 teaspoon.) or spray with a nonstick vegetable spray. A nonstick pan works great.

Place the egg mixture in the pan and sprinkle with onions, bell pepper, ham, tomato if you wish, sausage, bacon, and 1/2 of the roast beef, and 1/2 cup of the shredded cheese.

Place a lid on until the omelet starts to set. Immediately

remove the lid and fold omelet from the sides to the middle. If this is difficult, fold in half.

Sprinkle with the rest of cheese and roast beef. Serve with a side order of Picante Sauce or Sour Cream with a little diced green onion.