

CopyCat IHop Spinach And Mushroom Omelette

Ingredients

2 tbsp unsalted butter
 $\frac{1}{2}$ cup spinach, chopped
 $\frac{1}{2}$ cup mushrooms, sliced
 $\frac{1}{4}$ cup green onions, finely chopped
2 eggs
1 tbsp milk
salt and ground black pepper, to taste
 $\frac{1}{4}$ cup Swiss cheese, (or your favorite cheese), shredded

Directions

In a medium-sized skillet, melt the butter.

Sauté the spinach, mushrooms, and green onions until fragrant. Drain and set aside.

In a bowl, whisk together the eggs, milk, salt, and pepper.

Pour into the skillet and cook until they start to become firm.

Add the cheese and sautéed vegetable mix.

Fold the omelet over and continue cooking for 3 to 5 minutes until firm.

Serve with a side of tomato halves and hash browns. Enjoy!