

# Garden Omelet



**SERVES: 24 | SKILLET OMELET WITH COLBY CHEESE**

## Ingredients:

- **24 each Sunny Fresh® Skillet Omelet with Colby cheese**
- 1½ cups olive oil
- ¾ cups yellow pepper, sliced
- ¾ cups mushroom brown, sliced
- ¾ cups onion, sliced
- ¾ cups summer squash, sliced
- ¾ cups sweet potatoes, cubes, precooked
- 6 cups spinach
- 1½ cups pico de gallo

## Preparation:

Preheat oven to 350°F. Place Sunny Fresh® Omelets on a prepared sheet tray and cover with foil. Heat for 10 minutes.

Heat olive oil in sauté pan. Once hot, add pepper, mushrooms, onions, summer squash and sweet potatoes and sauté until onions become translucent and start to brown. Add spinach and cook until spinach has begun to wilt. Remove from heat.

Inside one hot Sunny Fresh Plain Omelet, fill with ¾ cup of vegetable filling and top with pico de gallo.

## One Serving:

Inside one hot Sunny Fresh Plain Omelet, fill with ¾ cup of vegetable filling and top with pico de gallo.



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