



Sunny Fresh[®]
EGGS OVERLY EASY

Garden Omelet

Servings: 24

INGREDIENTS:

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



MORE OPTIONS:

Any Sunny Fresh Omelet or Frittata products

6 cups spinach
24 each **Sunny Fresh**[®] **Skillet Omelet with Colby cheese**
1½ cups pico de gallo



PREPARATION:

- 1 Preheat oven to 350°F. Place Sunny Fresh® Omelets on a prepared sheet tray and cover with foil. Heat for 10 minutes.
- 2 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.

ONE SERVING:

- 1 Inside one hot Sunny Fresh Plain Omelet, fill with $\frac{3}{4}$ cup of vegetable filling and top with pico de gallo.

Request samples today at www.sunnyfresh.com/contact-us.

