



# PHILLY CHEESESTEAK OMELETTE

March 24

National Cheesesteak Day

## INGREDIENTS

- 6 Large Eggs
- 8 Ounces Beef Ribeye, fresh or frozen, without bone, practically-free-of-fat
- 1 Green Bell Pepper (sliced)
- 1 Medium Onion (sliced)
- ½ Cup Provolone Cheese (shredded)
- Salt and Pepper
- Butter

## DIRECTIONS

1. Slice the steak very thinly, cutting against the grain. This will make it more tender.
2. Brown the steak in a pan on medium high heat, adding salt and pepper to taste. At the same time, saute peppers and onion in butter till tender.
3. Add eggs to a bowl with salt and pepper and whisk till blended.
4. Heat non-stick skillet on medium high heat and add butter.
5. Once butter has stopped foaming add ⅓ of the eggs to the skillet and stir quickly with a spatula for 5 seconds then rotate and tilt the pan to allow any liquid on the top to run off the side to cook.
6. Let the omelette finish cooking with no movement.
7. Add 1 tablespoon of cheese and about 1 ounce of steak and pepper filling to the omelette.
8. Fold the omelette and slide onto a plate to serve.
9. Continue working in batches until all omelettes have been made.

## MEAL PATTERN CONTRIBUTION

 Meat/Meat Alternate

## MEAL TYPE

 Breakfast

## YIELD

8 Omelettes

## PORTION SIZES

Toddler	Preschool	School Age	Adult
¼ Omelette	¼ Omelette	½ Omelette	1 Omelette