

Download One Recipe Ham Cheese Omelet

Put the cheese and three-quarters of the ham in the centre of the omelette and cook until the cheese has melted. Increase the heat to high and cook the omelette for a further 30 seconds, or until ...Mix most of the cheese with the ham or gammon, egg yolks, mustard, herbs and some seasoning. Whisk egg whites until stiff. Using a rubber spatula, gently fold the whites into the yolk mixture until evenly mixed. Ham and cheese are two ingredients that combine perfectly with each other and go well with many other foods. That's why the combination of ham and cheese is a common filling for quiches and pastries, makes a great pizza topping and is even used as a filling for chicken. We love this Baked Ham and Cheese Omelet so much that I decided to just go ahead and list the Top 5 Reasons that you have to make it ASAP! This recipe for Baked Ham and Cheese Omelet was originally published in July, 2014., One Recipe Ham Cheese Omelet.

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