

# TIM FARMER'S COUNTRY KITCHEN

## OMELETTE

*Sweet Italian sausage*

*Pepperonis*

*Onion*

*Bell pepper*

*Mushrooms*

*Oil*

*4 eggs*

*Salt*

*Pepper*

*Basil*

*Shredded cheese*

*Marinara*

*Olives*



In skillet, cook sausage and pepperoni until sausage is no longer pink. Remove meat and cook onions, bell peppers and mushrooms in same pan until soft. In separate skillet, add enough oil to completely cover bottom. In bowl, mix eggs, salt and pepper until smooth with a fork. Pour into oil and cook on low/medium heat. Will cook slowly. Using fish spatula, gently release sides while cooking. Once egg is mostly done, add in meat, veggies and rest of toppings on one side and using spatula, carefully flip half of egg over on top. Slide out of pan onto plate and dress with more toppings if wanted.