

THE ULTIMATE

OMELET RECIPE BOOK

**Delicious Omelet
Recipes That'll Get You
Excited for Breakfast!**



**BY
VALERIA
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The Ultimate Omelet Recipe Book

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BY: Valeria Ray



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Introduction



If you're looking for new ways to change up your traditional breakfast or brunch, then this recipe book is what you need. Filled with delicious omelet recipes ranging from a variety of different flavor profiles, this recipe book has it all!

Cheesy or chocolatey, this recipe book helps you put together a delicious omelet that everyone will love! What's more, all the recipes in this book are easy and can easily be followed! So, what are you waiting for? Choose a recipe, and let's get started!

1. Classic Omelet



Learn how to make a delicious and classic omelet with the help of this recipe.

Makes: 2 servings

Prep: 2 mins

Cook: 5 mins

Ingredients:

- Eggs (4)
- Butter (1 tbsp.)
- Splash of milk
- Salt pepper, to taste

Directions:

Heat a pan over low heat and add in the butter. Crack the eggs in a bowl and beat for a few seconds. Add in the splash of milk and salt and pepper to taste. Pour into the pan and cook on low, swirling the omelet around till almost

done. Fold in half and remove from heat.
Serve.

2. Chocolate Omelet Soufflé



If you are a chocoholic who loves simple yet intensely rich indulgences, then this dessert is a real treat and easy to make.

Makes: 4 servings

Prep: 10 mins

Cook: 15 mins

Ingredients:

- Coarsely chopped walnut pieces (¼ cup)
- Vanilla (1 tsp.)
- Semisweet chocolate (8 oz., melted)
- Large eggs (4)
- Heavy cream (½ cup)
- Clarified butter (3 tbsp.)
- Confectioners' sugar (3 tbsp.)
- Sweetened whipped cream, to garnish

Directions:

Preheat your oven to 425°F. Toss the walnuts with the vanilla. Place them on a baking sheet with aluminum foil and bake in the oven for 5 to 6 minutes,

watching that they don't burn.

In a bowl, beat the eggs and cream to blend; add the melted chocolate and beat vigorously until frothy.

Heat a 10-inch cast iron skillet over med. heat until just hot, about 3 minutes; add the butter and walnuts, and cook for 30 seconds. Pour in the egg-chocolate mixture and cook for 1 minute. Put the skillet to the oven and bake until slightly firm, 8 to 9 minutes. Remove from the oven, and immediately invert the omelet onto a 10-inch plate. Dust with confectioners' sugar and cut in wedges, serving each portion with a generous dollop of whipped cream.

3. Mushroom Omelet



Delicious creamy omelet with mushrooms thrown in.

Makes: 2 servings

Prep: 2 mins

Cook: 5 mins

Ingredients:

- Eggs (4)
- Mushrooms (½ cup, sliced)
- Butter (1 ½ tbsp.)
- Splash of milk
- Salt and pepper, to taste

Directions:

Heat a pan over low heat and add in 1 tbsp. butter. Add the mushrooms and cook for a few mins until brown and softened. Remove and set aside.

Crack the eggs in a bowl beat for a few seconds. Add in the splash of milk

and salt and pepper to taste. Pour into the pan and cook on low, swirling the omelet around till almost done. Add the mushrooms to one half of the omelet, fold in half and remove from heat.

Serve.

4. Bell Pepper Olives Omelet



This delicious omelet is rooted in the Mexican cuisine, in regard to its flavor.

Makes: 4 servings

Prep: 10 mins

Cook: 25 mins

Ingredients:

- Egg (6, whites and yolks separated)
- Cream of tartar (1/8 tsp.)
- Salt (1 1/4 tsp.)
- Black pepper (1/4 tsp.)
- Whole milk (6 tbs.)

- Butter (4 tbs., unsalted)
- Vegetable oil (2 tsp.)
- Parsley (2 tbs., minced)
- Garlic (1 clove, minced)
- Onion (1/4 cup, chopped)
- Celery (1/3 cup, thinly sliced)
- Green bell pepper (1/2 cup, chopped)
- Paprika (1/4 tsp.)
- Oregano (1/4 tsp., dried)
- Tomato sauce (1 cup)
- Mushrooms (1/2 cup, sliced, cooked)
- Olives (9, black, sliced)
- Tomatoes (1 1/3 cups, diced)

Directions:

Preheat the oven to 350°. Allow your egg whites sit in a bowl until they are at room temperature.

Add in your cream of tartar then beat the egg whites with a mixer on medium speed until stiff peaks form.

Put your egg yolks in a second mixing bowl. Beat with a mixer on medium speed for 4 minutes or until the yolks are lemon colored.

Add 3/4 tsp. salt, milk and 1/8 tsp. black pepper.

Mix only until combined. Gently fold in the egg whites.

In a 10" oven proof skillet over low heat, add 2 tbsp. butter and the vegetable oil.

Once hot, add in your egg mixture. Cook only until the bottom of the omelet is set and lightly browned.

This takes about 8 minutes on my stove. Remove put the skillet in the oven.

Bake for 10-12 minutes or until the omelet is done and golden brown. Remove the skillet from the oven.

While the omelet is cooking, make the sauce. In a saucepan over medium heat, add 2 tbsp. butter, garlic, onion, celery and green bell pepper.

Sauté the vegetables for 5 minutes. Add 1/2 tsp salt, 1/8 tsp black pepper, paprika, oregano and tomato sauce.

Stir constantly and allow sauce to boil. Reduce to low heat then simmer for about 8 minutes.

Stir in the mushrooms, olives and tomatoes. Cook only until all ingredients are hot. Remove the pan from the heat.

Make a cut in the middle of the omelet. Pour $\frac{3}{4}$ cup sauce over the cut and around the omelet. Slide omelet onto a serving plate.

Serve each portion with additional sauce if desired.

Sprinkle the parsley over the omelet before serving.

5. Turkey and Cheese Omelet



This easy to make Omelet makes for a hearty breakfast.

Makes: 1 serving

Prep: 5 mins

Cook: 5 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Turkey (cooked, 1 thick slice, chopped)
- Swiss cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil in a skillet over med heat.

Whisk the eggs together with the milk and season with salt and pepper.

Add the eggs cook until just starting to set, then sprinkle with the turkey and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

6. Baked Omelet



This Baked Omelet recipe is unbelievably easy; simply mix the ingredients together and bake!

Makes: 2 servings

Prep: 10 mins

Cook: 40 mins

Ingredients:

- Eggs (6, large)
- Milk (1/2 cup)
- Red onion (1/2 cup, diced)
- Turkey (3 thick slices, cooked, chopped)
- Cheddar cheese (1 cup, shredded)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Preheat the oven to 350F. Lightly grease an 8x8-inch casserole dish. Set aside.

Beat the eggs and milk together. Add seasonings, turkey, onion and cheese.

Pour into the greased casserole dish.

Bake for 40 minutes, till eggs are set.

Serve immediately.

7. Baby Spinach Omelet



Kick-start your morning with this great Baby Spinach Omelet.

Makes: 1 servings

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Red onion (1/4 cup, diced)
- Baby spinach (1 1/2 cups, leaves, chopped)
- Swiss cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil in a skillet over med heat.

Add the onion and spinach and sauté until the onion is soft and the spinach is wilted, about 5 minutes. Remove from the pan and set aside.

Whisk the eggs with the milk with salt pepper.

Add the eggs to the pan and cook until just starting to set, then sprinkle with the spinach mixture and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

8. Baked Denver Omelet



This Omelet is the perfect weekend breakfast.

Makes: 2 servings

Prep: 10 mins

Cook: 40 mins

Ingredients:

- Eggs (6, large)
- Milk (1/2 cup)
- Red onion (1/2 cup, diced)
- Green bell pepper (1/2 cup, chopped)
- Turkey (3 thick slices, cooked, chopped)
- Cheddar cheese (1 cup, shredded)
- Butter (2 tbsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Preheat the oven to 350F prep a casserole dish by lightly greasing. Set aside.

Set a skillet with butter on medium heat to melt. Add the onion and bell pepper and sauté for about 5 minutes. Add the chopped turkey and cook for a further minute.

Beat the eggs and milk together. Add seasonings, cheese and turkey mixture.

Pour into the greased casserole dish.

Bake for 40 minutes, till eggs are set.

Slice and serve immediately.

9. Greek Omelet



This unique Omelet combines great flavors to make a very filling breakfast, lunch, or dinner.

Makes: 1 serving

Prep: 10 mins

Cook: 10 mins

Ingredients:

- Eggs (3 large)
- Milk (2 tbsp.)
- Red onion (1/4 cup, diced)
- Grape tomatoes (1/2 cup, halved)
- Baby spinach leaves (1 1/2 cups, chopped)
- Feta cheese (1/4 cup, crumbled)
- Olive oil (1 tsp.)
- Black pepper (to taste)

Directions:

Set a nonstick skillet with oil over medium heat.

Toss in your onion and spinach and sauté until the onion is soft and the spinach is wilted, about 5 minutes.

Remove from the pan and set aside.

Whisk eggs with milk with black pepper.

Add the eggs to the pan cook until just starting to set, then sprinkle with the spinach mixture and top with the tomato and feta cheese.

Cook undisturbed until egg is set, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

10. Bacon Swiss Omelet



This Omelet recipe requires very few ingredients, but the results are spectacular.

Makes: 1 serving

Prep: 10 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Bacon (2 slices, cooked and crumbled)
- Swiss cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Set your nonstick skillet with oil on medium heat.

Whisk the eggs together with the milk and season with salt and

Pepper.

Add your eggs to your skillet then cook until just starting to set,

Then sprinkle with the bacon and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then

Flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

11. Four Cheese Omelet



This is the perfect Omelet for cheese-lovers and a good base recipe to adapt to your liking.

Makes: 1 serving

Prep: 5 mins

Cook: 5 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Cheddar cheese (1/4 cup, shredded)
- Swiss cheese (1/4 cup, shredded)
- Parmesan cheese (1/4 cup)
- Emmenthal cheese (1/4 cup)
- Tomato (1, chopped)
- Scallion (1, chopped)
- Olive oil (1 tsp.)
- Salt (to taste)

- Black pepper (to taste)

Directions:

Set your nonstick skillet with oil on medium heat.

Whisk the eggs together with the milk and season with pepper and salt.

Add the eggs to the pan cook until just starting to set, then top with scallions and tomato. Sprinkle the cheeses over.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

12. Mexican Omelet



A fun twist on a traditional Omelet and so easy to make.

Makes: 1 serving

Prep: 5 mins

Cook: 5 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Red onion (1/4 cup, diced)
- Green bell pepper (1/2 cup, chopped)
- Salsa (1/2 cup, drained)
- Monterey Jack cheese (1 cup, shredded)
- Butter (2 tbsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Set your nonstick skillet with oil on medium heat.

Add the onion and bell pepper and sauté until soft, about 5 minutes.

Whisk the eggs with milk with salt and pepper.

Add the eggs to the pan and cook until just starting to set, then spoon the salsa evenly over the eggs and sprinkle with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

13. Brie and Herb Omelet



Cheesy omelet with parsley. Super delicious and super easy to make!

Makes: 1 serving

Prep: 5 mins

Cook: 5 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Brie cheese (2 slices)
- Parsley (2 tbsp., chopped)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Set your nonstick skillet with oil on medium heat.

Whisk the eggs together with the milk and season with salt and pepper.

Add the eggs to the pan cook until just starting to set, then arrange the brie

slices across the Omelet.

Cook undisturbed until egg is set, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

14. Spanish Omelet



A hearty one-pan Omelet that is substantial enough to serve for dinner.

Makes: 3 servings

Prep: 15 mins

Cook: 35 mins

Ingredients:

- Eggs (8, large)
- Potatoes (2, large, peeled, thinly sliced)
- White onion (1, peeled and sliced)
- Parsley (3 tbsp., chopped)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Set your nonstick skillet with oil on medium heat.

Add the potatoes and onions and cook partially covered for 30 minutes,

stirring occasionally.

Whisk the eggs season with salt pepper. Stir in the parsley and add the eggs to the pan and cook until set, pulling up the edges a few times to let any uncooked egg run to the bottom.

Invert the Omelet onto a plate and slide back into the pan, cooking for a minute more on the other side.

Invert onto a plate and serve immediately.

15. Crab Omelet



This one is sure to impress; great for brunch or a special breakfast.

Makes: 1 serving

Prep: 5 mins

Cook: 5 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Crabmeat (1/2 cup, flaked)
- Scallion (1, chopped)
- Parmesan cheese (1/2 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Set your nonstick skillet with oil on medium heat.

Whisk the eggs together with the milk and season with salt and pepper.

Add the eggs cook until just starting to set, then sprinkle with the crab and scallions. Top with the cheese.

Cook undisturbed until egg is set, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

16. Egg White Omelet



An easy to make, perfectly healthy weekday dish.

Makes: 1 serving

Prep: 5 mins

Cook: 5 mins

Ingredients:

- Water (2 tbsp.)
- Olive oil (1 tsp.)
- Baby spinach leaves (1 cup, chopped)
- Egg (4, whites)
- Red onion (1/4 cup, diced)
- Black pepper (to taste)
- Salt (to taste)

Directions:

First, set a nonstick skillet with oil on medium heat. Second, add in onion and

spinach and sauté until the spinach is wilted and the onion is soft, about 5 minutes approximately. Then, remove from your pan. Set aside.

Next, whisk eggs together with water. Season with salt and pepper.

Add the eggs to your pan. Then, cook until just starting to set and sprinkle with the spinach mixture.

Cook until egg is set and flip half the Omelet over. Then, cook for a further minute to set.

Lastly, slide onto your plate. Serve.

17. Western Omelet



Delicious omelet with bell pepper, turkey, and cheese.

Makes: 2 servings

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (4, large)
- Milk (2 tbsp.)
- Red onion (1/4 cup, diced)
- Green bell pepper (1/2 cup, chopped)
- Red bell pepper (1/2 cup, chopped)
- Turkey (4 thick slices, cooked, chopped)
- Monterey Jack cheese (1 cup, shredded)
- Butter (2 tbsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Melt the butter in a nonstick skillet for medium heat. Then, add the bell peppers and onion then sauté until soft, about 5 minutes. Add the chopped turkey and cook for a further minute.

Whisk the eggs together with the milk and season with salt and pepper.

Add the eggs cook until just starting to set, then sprinkle with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

18. Smoked Salmon and Green Onion Omelet



A delicious filling omelet for when you want a quick brunch recipe.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Heavy cream (2 tbsp.)
- Smoked salmon (1/4 cup, chopped)
- Green onion (1 stalk, finely chopped)
- Cream cheese (1/4 cup)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil in a skillet over med heat.

Whisk the eggs together with the heavy cream and season with salt and pepper.

Add the eggs cook until just starting to set, then sprinkle with the smoked salmon and green onions. Add the cream cheese in spoonful over the top.

Cook undisturbed until egg is set, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

19. Pepper Jack Cheese and Salsa Omelet



A colorful, delicious Omelet with bell peppers, cheese, and salsa.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3 large)
- Milk (2 tbsp.)
- Red onion (1/4 cup, diced)
- Green bell pepper (1/2 cup, chopped)
- Salsa (1/2 cup, drained)
- Pepper Jack cheese (1 cup, shredded)
- Butter (2 tbsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Melt the butter in the nonstick skillet over medium heat. Next, add the bell pepper and onion then sauté until soft, about 5 minutes.

Whisk the eggs with milk salt pepper.

Add the eggs and cook until just starting to set, then spoon the salsa evenly over the eggs and sprinkle with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

20. Mediterranean Omelet



Fresh Mediterranean flavors all wrapped up in a fluffy Omelet.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Grape tomatoes (1/2 cup, halved)
- Black olives (1 tbsp., chopped)
- Scallions (1 tbsp., chopped)
- Feta cheese (1/4 cup, crumbled)
- Olive oil (1 tsp.)
- Black pepper (to taste)

Directions:

Heat the oil in a pan. In a bowl, mix together the tomato, olives, scallions and feta cheese.

Season with black pepper.

Whisk the eggs together with the milk. Add the eggs cook until just starting to set, then sprinkle evenly with the feta mixture.

Cook undisturbed until egg is set, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

21. Kale and Cheddar Omelet



Kale omelet with cheddar cheese and red onion.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3 large)
- Milk (2 tbsp.)
- Red onion (1/4 cup, diced)

- Kale leaves (1 1/2 cups, chopped)
- Cheddar cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Set your nonstick skillet with butter over medium heat. Add the onion and kale and sauté until the onion is soft and the kale is wilted, about 5 minutes. Remove from the pan and set aside.

Whisk the eggs with milk salt pepper.

Add the eggs cook until just starting to set, then sprinkle with the kale mixture and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

22. Mushroom and Swiss Cheese Omelet



This Omelet is made from only five ingredients but yields a delicious, filling meal.

Makes: 1 serving

Prep: 5 mins

Cook: 5 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Button mushrooms (1 cup, sliced)
- Swiss cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Set your nonstick skillet with butter over medium heat. Toss in your

mushrooms and cook until just starting to brown. Reduce the heat to medium.

Whisk the eggs with milk salt pepper.

Add the eggs cook until just starting to set, then sprinkle with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

23. Guacamole Omelet



Delicious omelet with guacamole stuffed inside.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Salt (to taste)
- Black pepper (to taste)
- For the guacamole:
- Avocado (1 ripe, peeled, chopped)
- Tomato (1 small, diced)
- Red onion (1 small, diced)
- Cilantro (1 tsp., finely chopped)
- Lime (1/2, juiced)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil over medium heat.

Mash all the guacamole ingredients together with a fork. Set aside.

Whisk the eggs with milk salt and pepper.

Add the eggs cook until just set, swirling the pan if necessary, to ensure the eggs cook evenly.

Remove from the heat and spoon the guacamole over one half of the Omelet. Fold over the other half and serve immediately.

24. Green Chili and Cheese Omelet



Spice up your breakfast with this great tasting Omelet.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Green chili salsa (1 tsp.)
- Cheddar cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Set your nonstick skillet with butter over medium heat.

Whisk the eggs together with the milk and season with salt and pepper.

Add the eggs cook until just starting to set, then sprinkle with the ham and top with the green chili.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

25. Meat Lovers Omelet



A very filling Omelet recipe with turkey, sausage, and bacon.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Turkey (1/4 cup, cooked, chopped)
- Turkey Sausage (1/4 cup, cooked, crumbled)
- Bacon (1/4 cup, cooked, crumbled)
- Swiss cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil on medium heat.

Whisk the eggs with milk pepper and salt.

Add the eggs cook till just starting to set, then sprinkle with the meats and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

26. Sausage and Sharp Cheese Omelet



Fluffy eggs stuffed with sausage and melted cheese - definitely a winner!

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3 large)
- Milk (2 tbsp.)
- Sausage (1 cup, cooked and crumbled)
- Sharp Cheddar cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil on medium heat.

Whisk the eggs with milk with salt and pepper.

Add the eggs cook until just starting to set, then sprinkle with the sausage and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

27. Roasted Red Pepper and Onion Omelet



The deep, smoky flavor of roasted peppers takes this Omelet to another level.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Red onion (1/4 cup, chopped)
- Red bell pepper (1/2)
- Cheddar cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Roast the bell pepper on the flame of the stove top, using tongs to turn it occasionally until all of the outer skin is blackened and charred.

Allow to cool slightly, then peel off the skin and chop into small pieces.

Heat the oil on medium heat. Next, add the onion and then sauté until softened.

Whisk the eggs with milk salt pepper.

Add the eggs cook until just starting to set, then sprinkle with the bell peppers and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

28. Turkey Omelet



This delicious breakfast Omelet is a great way to use up any leftover turkey.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3 large)
- Milk (2 tbsp.)
- Turkey (1/2 cup, cooked, shredded)
- Swiss cheese (1 cup, shredded)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil on medium heat.

Whisk the eggs milk salt and pepper.

Add the eggs cook until just starting to set, then sprinkle with the meat and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

29. Spinach Tomato Omelet



Spinach, tomato, and onion make up this hearty omelet.

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3 large)
- Milk (2 tbsp.)
- Red onion (1/4 cup, chopped)
- Grape tomatoes (1 cup, quartered)
- Baby spinach leaves (1 1/2 cups, chopped)
- Cheddar cheese (1 cup, shredded)
- Olive oil (1 tsp.)

- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil on medium heat.

Toss in your spinach and onion then sauté until soft and wilted, about 5 minutes.

Add the tomatoes and cook for another minute. Remove from the pan and set aside.

Whisk the eggs with milk salt pepper

Add the eggs cook until just starting to set, then sprinkle with the spinach mixture and top with the cheese.

Cook undisturbed until egg is set and cheese is melted, then flip half the Omelet over and cook for a further minute to set.

Slide onto a plate and serve immediately.

30. Pizza Omelet



Pizza in omelet form! What's not to love?

Makes: 1 serving

Prep: 5 mins

Cook: 10 mins

Ingredients:

- Eggs (3, large)
- Milk (2 tbsp.)
- Pepperoni (8 slices)
- Mozzarella cheese (1/4 cup, shredded)
- Pizza sauce (1/4 cup)
- Olive oil (1 tsp.)
- Salt (to taste)
- Black pepper (to taste)

Directions:

Heat the oil on medium heat.

Whisk the eggs with milk salt pepper.

Add the eggs cook until just starting to set, then layer the pepperoni slices over the top and sprinkle with the cheese.

Cook undisturbed until egg is set and cheese is melted, then spread the pizza sauce over half the Omelet and flip the other half over. Cook for a further minute to set.

Slide onto a plate and serve immediately.

Conclusion

Well, there you go! Delicious omelet recipes for you to try out every day! Make sure you try out all of the recipes in this book, and if you like these, don't forget to share them with your family or friends for an extra special brunch, breakfast, or even dinner!

About the Author

A native of Indianapolis, Indiana, Valeria Ray found her passion for cooking while she was studying English Literature at Oakland City University. She decided to try a cooking course with her friends and the experience changed her forever. She enrolled at the Art Institute of Indiana which offered extensive courses in the culinary Arts. Once Ray dipped her toe in the cooking world, she never looked back.

When Valeria graduated, she worked in French restaurants in the Indianapolis area until she became the head chef at one of the 5-star establishments in the area. Valeria's attention to taste and visual detail caught the eye of a local business person who expressed an interest in publishing her recipes. Valeria began her secondary career authoring cookbooks and e-books which she tackled with as much talent and gusto as her first career. Her passion for food leaps off the page of her books which have colourful anecdotes and stunning pictures of dishes she has prepared herself.

Valeria Ray lives in Indianapolis with her husband of 15 years, Tom, her daughter, Isobel and their loveable Golden Retriever, Goldy. Valeria enjoys cooking special dishes in her large, comfortable kitchen where the family gets involved in preparing meals. This successful, dynamic chef is an inspiration to culinary students and novice cooks everywhere.



Author's Afterthoughts



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With much thanks,

Valeria Ray