

# CHEESY OMELETTE BITES

**SERVES: 6**

## **Ingredients**

- 8 large eggs\*
- 1/2 cup onion, chopped\*\*
- 1 cup bell pepper, diced\*\*
- 1 cup cooked ham, diced\*
- 1/2 cup shredded cheddar cheese\*
- 1/4 cup milk\*
- 1/4 cup heavy cream\*
- 1 tsp salt
- 1 tsp pepper
- 1/2 cup shredded mozzarella cheese\*
- Sliced green onions to garnish

*\* Items that can be purchased at Hansen's Dairy stores*

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## **Instructions**

- Preheat oven to 400° F. Lightly grease a 12-slot muffin pan.
- Divide onion, bell pepper, ham and cheddar cheese evenly into each slot.
- In a medium-sized bowl whisk eggs, milk, heavy cream, salt and pepper.
- Pour over filling into each slot until almost full.
- Top with mozzarella cheese.
- Bake for 20-25 minutes or until a dark golden rim starts to form.
- Once ready, remove from pan, garnish with green onions and serve.