



CheeseSteak Omelet

<u>Qty</u>	<u>Description</u>	<u>Item Number</u>
4 oz	Royal Gold T/Sliced Steak	
2 oz	Onions Sliced	
1 Slice	Cheese Sliced 120 ct (White Am, Provolone)	
3 ea	Eggs (extra large)	
2 T	Vegetable Oil	
2 T	Water	

PREPARE

1. Preheat griddle to 350° F
2. Apply 1 T vegetable oil to griddle, add sliced onions and top with Royal Gold[®]
3. Moisten meat with remaining vegetable oil and water
4. Cook until edges of Royal Gold[®] turn brown. Turn Royal Gold[®]/onion mixture and gently break apart to disperse onions.
5. Start your omelet
6. When your omelet is ready add the Royal Gold[®]/onion mixture, top with cheese and fold the omelet in.

7. SERVE HOT!