Easy 8 Egg Omelet Nutrition in Seattle <u>www.nutritioninseattle.info</u> with Cindy Olejar Serves 2 to 4 people

Ingredients

8 eggs

- 1 cup spinach or kale chopped
- 1 can mushrooms sliced
- 1 to 3 strips of cooked bacon cut into pieces
- 1/2 tsp sea salt
- 1/2 to 1 tsp garlic powder or granules
- 1/2 to 1 tsp rosemary

Directions

- 1. Mix all the ingredients in a large bowl
- 2. Pour mixture into a deep pan and cook on medium heat for 10 to 15 min or until eggs are cooked.
- 3. Let cool, cut into 4 to 8 slices and enjoy.
- 4. Store leftovers in the refrigerator up to one week.

