



Baked Omelet Mediterranean

What you'll need:

- 1/4 cup butter
- 1 small onion, chopped
- 1 1/2 cups shredded / crumbled cheese of your choice (mozzarella, feta or chevre all work great here)
- 1/2 lb. mushrooms, sliced
- 1 (6 ounce) can sliced black olives
- Cooked, sweet, spicy sausage diced (your favorite sausage will do)
- 2 small bell peppers, diced
- 12 eggs
- 1/2 cup milk
- Salt and pepper, to taste

What you'll do with it:

- Preheat oven to 400 degrees F and grease a 9x13 inch baking dish.
- Melt butter in a skillet over medium heat, and cook onion until tender.
- Place cheese in the bottom of the prepared baking dish.
- Layer mushrooms, olives, sauteed onion, sausage, and peppers in the dish as well.
- In a bowl, whisk eggs together with milk, and season with salt and pepper.
- Pour egg mixture over ingredients. Let settle, do not stir.
- Bake, uncovered, in the preheated oven for 30 minutes, or until the center is not runny and the top begins to brown.
- Remove from oven and cool slightly, then cut into squares and serve.
- Garnish with fresh tomato wedge, chopped basil or sour cream.

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