

# Bella's Christmas Omelet

- 1/2 green bell pepper, chopped
- 1/2 red bell pepper, chopped
- 1/2 onion, diced
- olive oil
- 4-5 eggs
- 1/3 c. milk
- 3 T. feta cheese crumbles (flavored with sun dried tomato & basil)
- Salt and pepper to taste



In a medium bowl, whisk together eggs and milk, and then mix in feta cheese. Set aside.

In a large nonstick saucepan, heat olive oil over medium heat. When pan is hot, add in onions and cook till partially translucent. Add in the bell peppers and cook about 1 min. Add the whisked egg around the pan. Finish off with more freshly ground black pepper.

Cook about 5 minutes, or until firm, tilting pan to allow uncooked eggs to run to the sides to heat through.

Omelet can be folded over filling, or served flat to show the pretty red & green Christmas color of your dish.

Garnish with pieces of bell pepper if desired. Leftover ham from Christmas Eve dinner can also be added to this deliciously pretty dish! It's so pretty! Like Bella!

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