



OMELETTE

15 MINUTES

SERVES 1

Start your morning off right with this light fluffy omelette, loaded with microgreens and cheese.

INSTRUCTIONS

In a medium bowl, whisk together eggs and cream. Place a small to medium pan over medium-low heat. Once hot, add butter, swirl until fully melted. Add egg mixture and swirl to bring to edges of pan.

Place lid over pan and allow to cook for 3-4 minutes until almost fully set. Season.

Remove from heat and allow to sit, covered, 1 minute. Lay onto plate, add cheese and micros, fold in half and serve immediately.

Enjoy!

INGREDIENTS

3 Large Eggs

2 Tbsp of Whipping Cream

Salt & Pepper, to taste

1 Cup of GoodLeaf Microgreens, of choice

¼ Cup of Aged Cheddar, shaved

Pat of Butter



Vertically Farmed. Straight-up Good.™