



Oven Omelet

Servings: 8-12

Ingredients

- 14 eggs
- 1 cup milk
- ½ stick butter
- 1 tsp salt
- 4 oz. cream cheese, cubed
- Cooked Cubed Ham (as much as you'd like)

Directions

Preheat oven to 300-325 degrees. Mix eggs, milk and salt with a whisk.. Melt butter in bottom of 9 x 13 glass pan. Add cheese and ham to egg mixture and pour in pan with melted butter. Bake for 45 minutes or until knife inserted in omelet comes out clean. Cut into squares and serve with fruit/rolls.

Variation: Substitute any kind of meat/ mushrooms etc.

Submitted by Cheryl at Sparboe Foods