

Green Onion Omelet for Two

from operagirlcooks.com

4 large eggs

2 Tbsp. half and half

2 green onions, sliced thinly

1/4 tsp. kosher salt

1/4 tsp. ground black pepper

1/2 Tbsp. unsalted butter

1/2 C. grape tomatoes, halved

2 oz. baby swiss cheese, sliced thinly

2 C. baby arugula

1/2 large avocado, sliced

1. In a small mixing bowl, combine the eggs, half and half, green onions, salt, and pepper. Whisk together until thoroughly combined.
2. Melt the butter in a large (12-inch) non-stick skillet over medium heat. Use a spatula to distribute it evenly around the pan.
3. When the butter is melted and beginning to bubble, but not browned, add the egg mixture to the pan, taking care that the green onions are spread out evenly.
4. Allow the omelet to cook until mostly set — it will be a little bit runny on top, but cooked through and beginning to brown slightly on the bottom.
5. Sprinkle the tomatoes, swiss cheese, and arugula over half of the omelet, then cover and cook for two more minutes.
6. Use a spatula to fold the bare side of the omelet over the toppings. Cut the omelet in half and serve immediately.