

Steak Omelet

스테이크 오믈렛



Ingredients:

Steak leftover meat or freshly cooked steak, 1- ½ lbs.
Desired amount of Mozzarella, Monterey Jack Cheese.
Butter, 1 Tbsp.
Eggs, 2-3 large or 4 medium size.
Scallion, 1-2 Tbsp.
Salt, dash/pinch (preferably mineral or sea salt)
Chopped Onions, ½ cup. (optional)
Hot Sauce of your choice (if desired.)

Instructions:

- Chop scallion into small pieces.
- Slice the meat into bite-sized pieces.
- If using fresh meat, cook it well with steak seasoning or salt.
- Slice different types of desired cheese.
- Beat the eggs in a small bowl.
- Melt the butter in a large skillet over medium heat.
- Place all the ingredients.
- Cook for 3 minutes since the meat is already precooked.
- Pour the scramble eggs into the skillet.
- Turn down the heat to medium-low.
- Once the eggs look cooked, add sliced cheese and fold over the omelets.

** To cater to individual tastes, you can separate the ingredients before pouring the eggs over.

NOTE:

