



The Pantry Club Spinach Dip Mix

This special combination of seasonings not only has incredible taste, but it is a delightful complement to fresh vegetables, crackers, baked potatoes, seafood or pasta salad, or use dry as a seasoning.



Ingredients

Serves 2

- ◆ 4 eggs
- ◆ 2 Tbs. whole milk
- ◆ ½ package of The Pantry Club Spinach Dip Mix
- ◆ 1 Tbs. unsalted butter
- ◆ ½ cup sunny gold tomatoes, quartered
- ◆ 2 Tbs. roughly chopped parsley leaves
- ◆ ¼ cup grated Pecorino Romano cheese
- ◆ Additional parsley sprigs for garnish

Instructions

1. Preheat your oven to 350 degrees.
 2. Beat eggs and milk with a whisk. Slowly add in the ½ package of Spinach Dip Mix and mix thoroughly to combine.
 3. Melt butter in a large skillet over medium high heat. Swirl to completely cover bottom and sides of the pan. Pour in egg mixture. Let sit until the bottom has just cooked. Then transfer the skillet to the oven to let the eggs cook on top for about 5 minutes.
 4. Bring skillet back up to the stovetop (make sure you've got a hot pad on the skillet handle) and scatter the tomatoes, parsley and cheese over one-half of the omelette. Fold over the remaining egg side on top and let cook until eggs are done to your liking. Or put back in the oven for a minute or two.
 5. When done, slide out of the pan and onto a platter.
- * Garnish with parsley and serve with LOVE!

Notes