



Chef's Cut Honey Barbecue Chicken Jerky

Chef's Cut Real Jerky in our summer MARY's secret ingredients box was created by Chef Blair Swiler and Dennis Riedel. Blair has been smoking meats his entire life; a tradition passed along from his father. Today the vision to change the jerky world has resulted in the best tasting, highest quality jerky on the market. They use only premium cuts of steak and white breast meat and always hand-cut each piece, using



only the finest real ingredients – just like you would find at your favorite steak house. Chef's Cut Real Jerky is the jerky you've always wanted. It's Jerky Done Right. Totally.

Ingredients

Serves 2

- ◆ 4 eggs
- ◆ 1 Tbs. heavy cream (optional)
- ◆ 1.25 oz. Chef's Cut Honey Barbecue Chicken Jerky, finely minced
- ◆ 1 cup packed baby spinach leaves, washed and air dried (I like a lot of spinach!)
- ◆ ½ Tbs. unsalted butter
- ◆ Fresh mint or chives as a garnish

Instructions

1. Whisk the eggs together and then whisk in the cream.
2. Melt the butter in a medium non-stick skillet on medium heat. Swirl it around to coat the entire pan. Pour in the eggs. Take a fork and holding it flat, quickly stir the eggs once or twice in the bottom of the pan.
3. Let the eggs set and when a bottom forms, gently lift the edge, tilt and pour the uncooked eggs to move underneath and cook. Continue doing this until the top is nearly cooked.
4. Then distribute the minced Chef's Cut Honey Barbecue Chicken Jerky over half of the omelet and top with the spinach leaves, evenly distributed over the jerky. Fold over the unfilled half and let rest and cook a bit more for a minute or two.
5. When done, slide out of the pan onto a platter. Cut in half to serve with LOVE, enjoy, and you'll have a totally awesome day when you start it off like this!! here on earth!

Notes
