

Baked Ham-and-Cheese Omelet



Ingredients:



- 8 eggs
- 1 cup [Hiland Dairy Milk](#)
- 1/2 cup cubed ham
- 1/2 cup diced onion
- 1/2 cup diced green pepper
- 1/2 cup diced mushroom
- 2 tablespoons [Hiland Dairy Butter](#)

- 1/2 cup [Hiland Dairy Shredded Cheddar Cheese](#)
- 1/2 cup [Hiland Dairy Shredded Mozzarella Cheese](#)
- Salt and pepper, to taste

Directions:

Preheat the oven to 350 F.

Lightly grease an 8×8-inch baking dish and place it on a rimmed baking sheet. Set aside.



Melt the butter in a skillet.

Sauté the onions, peppers and mushrooms until just cooked, approximately 2 minutes.

Lightly season with salt and pepper and remove from heat.



In a large bowl, whisk together the eggs and milk.

Season with salt and pepper.



Add the sautéed vegetables, ham, cheddar and mozzarella to the eggs, and mix until well-blended.



Pour egg mixture into baking dish.



Carefully slide the baking sheet onto the top rack of the oven.



Pour a glass of water onto the rimmed baking sheet and bake omelet for 45 to 50 minutes.

Remove and allow to rest for 5 minutes.

Serve warm.