Tex Mex Omelette

Ingredients:

Name	Portion Size
Egg Mix	6 oz
Diced Tomato	3 oz
Diced Green Peppers & Onions	2 oz
Shredded Cheese	4 oz
Chili	2 oz
Black Olives (slices)	3-4
Jalapenos (slices)	3-4
Sour Cream	2 oz
Salsa	2 oz
Toast	1 each
Margarine	1-2 T
Side	Choice of hash browns, grits, or fresh fruit
Parsley Sprig	1

Quality Tip

Omelette should be topped with chili just before serving. If it sits on top in the window too long, it will make the omelette soggy.

Food Safety Tip

Egg mix should be kept at 40 degrees or cooler to prevent bacteria growth.

Profit Tip

There are a lot of ingredients with this omelette. Make sure to use the correct portions!

Cooking Instructions:

Place 1 oz. diced tomato, 2 oz green peppers and onions on an oiled 350 section of the flat top grill and mix frequently. Once fillings are heated, ladle out 6 oz of egg mix onto a clean, lightly oiled 275 section of the flat top grill. Spread the egg mix with a spatula into a 12 inch circle. Immediately place shredded cheese and fillings over the omelette. Wait until egg mix is almost set. Fold in edges to create a rectangle. Place olives, 2 oz shredded cheese, 1 oz tomatoes and jalapenos in a cup. The server will place 2 oz of strained chili on omelette followed by the cup of remaining items.

Plating Instructions:

The omelette is placed on the edge of the plate with hash browns plated on the same plate. If the omelette is accompanied by fruit or grits, a bev napkin should be folded in half to secure the monkey dish containing the fruit or grits. Place toast on the plate off to a side. Garnish the top of the omelette with a parsley sprig and serve with a side of sour cream.