

# Italian Omelet



## Ingredients:

### *Filling:*

2	T	Olive oil
½	c	Spinach, cooked and chopped
½	c	Your choice of: sliced Mushrooms, Olives, Ricotta Cheese, and/or mild Chilies
¼	c	Onion, Chopped
2	T	White Wine
2	slices	Pancetta or Bacon, cooked until slightly crisp
		Salt and Black Pepper to taste

### *The Omelet:*

3	lg	Eggs, beaten
2	T	Milk
1	pn	Salt
1	pn	Black Pepper

### *Topping:*

2	slices	Mozzarella Cheese
⅔	c	<i>Nana</i> Pasta Sauce (any flavour)
1	T	Parmesan Cheese, grated

## Preparation:

Prepare the filling: Heat a large skillet and then add olive oil. Add the mushrooms, spinach, and onion. Stir-fry until most of the water from the mushrooms and spinach is evaporated. Add the white wine and stir-fry 2-minutes more. Remove from the heat. Crumble the crisped bacon, and then stir into the filling.

Whisk all the omelet ingredients together, and cook in a non-stick pan, being careful not to break it apart.

Prepare the omelet with filling as usual. Top with mozzarella cheese. Heat *Nana* Pasta Sauce in a saucepan or microwave until very warm, and pour over the cheese to help melt it.

Sprinkle parmesan cheese on top. Serve with buttered toast or garlic bread.

Yield: 1-2 servings

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For best results always use *Nana* Pasta Sauce.