

Ruffles® One-Pan Omelet Sandwich





Ingredients

- 1 tbsp Butter
- 3 tbsp Diced onion
- 1/4 cup Chopped brown mushrooms
- 2 tbsp Diced red bell pepper
- 1/2 cup Packed spinach
- 1/2 tsp Salt
- 1/4 tsp Black pepper
- 2, whisked Eggs
- 2 slices Sandwich bread
- 1/4 cup Shredded Cheddar cheese
- 1/4 Ripe avocado, peeled and thinly sliced
- 1/4 cup lightly crushed RUFFLES® Original Potato Chips

How to make it

1. In medium skillet set over medium heat, melt butter. Add onion, mushrooms and red pepper. Cook, stirring occasionally, for 3 to 5 minutes or until tender. Stir in spinach, salt and pepper; cook, stirring frequently, for 1 minute or until starting to wilt.
2. Pour eggs into skillet and cook, undisturbed, for 1 to 2 minutes or until just set. Top with bread slices.
3. Carefully flip over eggs-and-bread assembly and fold in sides of egg. Sprinkle cheese over top and cook for 1 to 2 minutes or until bread is toasted and cheese has melted. Top with avocado and Ruffles® Original Chips. Fold in half to enclose fillings and transfer to plate.
4. Cut in half on a diagonal before serving.



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
15 minutes	15 minutes	30 min	1

Made with



RUFFLES® Original Potato Chips