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Recipe card is made to fit in a 6" X 4" index card file box for future use.

If you do not use Mi Sofrito Rico™ we can not guarantee that your food will taste unbelievable!
So... Do not try these recipes with other brands of Sofrito. It won't work!

Tocino, huevo y queso Bacon, egg & cheese omelette

Ingredients: (makes 2 omelettes to server 2 people)

1 lb. sliced Turkey or Pork bacon.

6 Jumbo eggs (8 medium)

1/4 tsp. of *Mi Sofrito Puro*™

1/8 cup milk

1/4 tsp. of garlic powder

1/8 tsp. of sea salt

1/8 tsp. of black pepper

1/4 stick of butter

Shred the following cheese:

1/3 cup Monterey Jack,

1/3 cup Mozzarella

- or - pick your favorites



Stock photo shown above

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FOLD

FOLD



~ ¡Que lo disfrutes con salud! ~

For Western Omelette just add chopped red & green bell peppers, and onions

NOTE: Repeat steps "d", "e" and "f" for the remaining eggs (2nd omelette)

- f - Once the eggs are a little firm, with a large spatula, fold the right half without toppings over the middle and do the same with the left half. After 2-4 minutes flip omelette and cook an additional 2-4 minutes then remove
- e - Pour 1/2 of the egg mixture into the pan. Place 1/2 the bacon pieces in the middle of the omelette as shown in diagram then sprinkle 1/2 the cheese(s) over the bacon
- d - In the same pan, which you cooked the bacon, you can either clean the pan and use a 1/8 stick of butter or use the same drippings from the turkey bacon to cook the omelette



diagram

- c - Scramble the eggs (remove 1 yolk, or more, for less cholesterol) and combine with: *Mi Sofrito Rico*™, milk, garlic powder, sea salt, and black pepper Blend until even consistency.
- a - In large frying pan or skillet, cook bacon to desired crispness, then cut bacon into 1 inch pieces

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**Cooking
Instructions**