



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHEESY POTATO OVEN OMELET

1 can (2.8 oz) French fried onions (crumbled and divided)

2 cups (8-9 oz) frozen hash browns (thawed)

8 eggs

1 cup milk

1 ½ cups (6 oz) shredded Monterey jack cheese

1 tablespoon minced fresh parsley

1 ½ teaspoons Italian herb seasoning or rosemary

1 teaspoon salt

½ teaspoon ground pepper

1. Preheat oven to 325 degrees. Grease 8-inch square glass baking dish.
2. In a large bowl, combine ¾ cup onions with remaining ingredients. Pour into prepared baking dish.
3. Bake in 325 degree oven for 60 minutes or until set.
4. Remove from oven and sprinkle with remaining onions.
5. Bake an additional 5 minutes.
6. Let stand 5 minutes before serving.

Makes 6-8 servings.

