Smoked Brie Wedge, Bacon & Mushroom Omelet

NIBBLEDISH CONTRIBUTOR

Ingredients

12 ea. Large eggs
2 Tbsp. Milk
1½ Tbsp. Unsalted butter or vegetable oil
12 slices Crisp Bacon
1 C. Wild mushrooms, sliced and cooked
1 Alouette Smoked Baby Brie Wedge

Instructions

Crack the eggs into a bowl, add the milk, and beat them well.Melt the butter in a 6-inch nonstick pan over medium heat.Pour the eggs into the pan, scramble slightly. Allow the eggs to coat the pan and cook evenly.Crumble the bacon into the eggs, add the mushrooms and 2 slices of Alouette® Smoked BrieLet cook for 1 minute.Using a spatula carefully fold omelet in halfTop omelet with 2 slices of Alouette® Baby Brie® Smoked WedgeGently slide omelet onto plate and serve immediatelyRepeat for remaining omelets