

# 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	SERVINGS
15 min	15 min	30 min	1

## Made with



**RUFFLES® Original Potato Chips**