

# Ham and Cheese Omelet

## Ingredients

- 2 tsp (teaspoons) vegetable oil
- 4 slices deli ham, chopped into small pieces
- 2 eggs
- 2 tsp chopped fresh chives, divided
- ¼ tsp salt
- freshly ground black pepper to taste
- ¼ C shredded Cheddar cheese



## Directions

1. Heat the oil in a skillet over **medium heat**.
2. Add the ham and cook until browned and crispy, stirring frequently, about 7 minutes.
3. In a small bowl, beat eggs with one teaspoon of the chives, salt, and pepper and then add to the skillet, tilting the skillet to distribute egg evenly on bottom.
4. Cook until the omelet has set at the edges.
5. Sprinkle Cheddar cheese on top and fold the omelet in half.
6. Flip and cook until the egg is entirely set and the cheese is melted, 30 seconds to 1 minute.
7. Slide onto a plate and sprinkle with remaining one teaspoon chives.