

Everything
HERBAL
by Cheryl Jabz

Garlic & Herb CHEESE OMELETTE

INGREDIENTS:

- 2–3 eggs
- 1 tbsp milk
- 1 tsp garlic powder
(or fresh minced garlic)
- 1 tbsp chopped parsley
- 1 tbsp chopped dill
- ¼ cup shredded cheese
(cheddar, mozzarella, or
pepper jack)
- Salt & pepper

INSTRUCTIONS:



Whisk eggs, milk, garlic,
salt, and pepper.



Cook eggs in a
buttered pan.



When almost set, add
herbs and cheese.



Fold and cook until
cheese melts.

Great for a more filling,
protein-rich meal.

*Savory and satisfying
with a creamy touch.*

*Packed with
herb flavor and
melty cheese
for the perfect
omelette!*



PERFECT PAIRINGS:



Serve with avocado,
tomatoes, whole grain
toast, or a fresh
side salad.



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