



THE J.M. SMUCKER Co

# Baked Vegetable Omelet

**Prep Time Cook Time Serves Difficulty**

25 mins 40 mins 6 N/A

## Ingredients

- 2 cups (500 mL) chopped fresh broccoli florets
- 1 chopped onion
- 2 tbsp (30 mL) Vegetable or Canola Oil
- 1 cup (250 mL) shredded Monterey Jack cheese
- 1 cup (250 mL) sliced sweet red pepper
- 2 medium seeded and chopped tomatoes
- 2 cups (500 mL) shredded Cheddar cheese
- 1 1/3 cups (325 mL) milk
- 1/3 cup (75 mL) **Robin Hood®** Best For Blending Flour

Robin Hood® Best for Blending Flour

- 2 tbsp (30 mL) finely chopped fresh basil
- 4 eggs
- salt and pepper to taste

## Directions

### Step 1:

Preheat oven to 350°F (180°C). Grease an 8" (20 cm) square baking pan.

### Step 2:

Sauté broccoli, red pepper, and onion in oil in large frying pan until tender.

### Step 3:

Layer Monterey Jack cheese, red pepper broccoli mixture, tomatoes, and Cheddar cheese in prepared pan.

### Step 4:

Combine remaining ingredients with whisk in large bowl, or in blender until smooth. Pour into pan.

### Step 5:

Bake in centre of preheated oven for 35 to 40 minutes or until set. Let stand 10 minutes before cutting.

## Images

