



## **CURTIS'** **"NEW WAVE" OMELET**

Makes: 1 Omelet

Prep Time: Less Than 5 Minutes

Cook Time: Less Than a Minute

### **INGREDIENTS**

2 Eggs  
2 Tablespoons Mayonnaise  
2 Tablespoons Grated Spanish Manchego, Plus More for Garnish  
Spanish Piquillo Peppers, 1 Jar or About 6-8 Whole Peppers  
8-Ounce Microwave Safe Bowl or Ramekin

### **INSTRUCTIONS**

In a bowl, whisk together eggs and mayonnaise until emulsified and smooth. Sprinkle in 2 tablespoons of Manchego cheese. Place mixture in microwave safe bowl and microwave for 45 seconds - 1 minute until omelet rises like a soufflé and is cooked, yet slightly runny.

On a salad plate, place Pepillo peppers along the edge in a circle and turn "omelet" out in the middle. Omelet should run slightly, with an eggy sauce that coats the peppers, but if a more cooked egg texture is preferred, simply microwave for 10-15 seconds longer.

Garnish with extra grated Manchego and enjoy warm.