

RECIPE
ON BACK

Omelets done right.

Homestyle
Plain

Homestyle
Cheddar
Cheese

White
Cheddar
Cheese

Zero
Cholesterol

Garden
Vegetable

Western
Frittata

MENU BENEFITS

- omelet options at every price point
- made from farm fresh eggs
- homestyle taste and appearance
- ideal centre-of-plate menu alternatives to scrambled eggs

KITCHEN BENEFITS

- frees up labour - just heat & serve!
- consistent taste, appearance & product performance
- ideal for portion control & menu cost planning

MORE

Please visit www.eggsolutions.com for:

- nutritional information
- ingredients and allergens
- heating instructions

Value added eggs add value to your bottom line.
Contact us today.

1-866-EGGS-4-YOU (1-866-344-7496)

info@eggsolutions.com

www.eggsolutions.com



Real Eggs. Simplified.™





We've done the work
for you.

Homestyle Plain

30468

48 x 85 g (3 oz)



Homestyle Cheddar Cheese

30469

48 x 99 g (3.5 oz)



White Cheddar Cheese

30180

48 x 90 g (3.2 oz)



HealthPLUS™

LOW FAT
LOW SODIUM¹

Zero Cholesterol Skillet

30165

48 x 85 g (3 oz)



Garden Vegetable Cheese

30175

48 x 85 g (3 oz)



Western Skillet Frittata®

30186

48 x 85 g (3 oz)



STORAGE

- Store frozen at -18°C (0°F) or colder. Once thawed, do not refreeze.
- Refrigerate thawed product at 4°C (39°F) or colder and use within 2-3 days.

Order Code	Product Description	Pack Size	Shelf Life*	SCC
30468	Homestyle Plain	48 x 85 g (3 oz)	1 year	106 65079 30468 0
30469	Homestyle Cheddar Cheese	48 x 99 g (3.5 oz)	1 year	106 65079 30469 7
30180	White Cheddar Cheese	48 x 90 g (3.2 oz)	1 year	006 65079 30180 1
30165	Zero Cholesterol Skillet	48 x 85 g (3 oz)	9 months	106 65079 30165 5
30175	Garden Vegetable Cheese	48 x 85 g (3 oz)	1 year	006 65079 30175 7
30186	Western Skillet Frittata®	48 x 85 g (3 oz)	9 months	100 38057 30186 0

*Shelf life for unopened or frozen product

RECIPE

Bruschetta Omelet

Ingredients:

- 25 plain skillet omelets, thawed
- 8 ea tomatoes, finely diced
- 3 ea green onions, finely chopped
- 1 red onion, finely chopped
- 2 tbsp olive oil
- ½ cup shredded parmesan cheese
- 2 tsp oregano
- 2 tsp basil
- 2 tsp garlic, chopped
- 1 tsp black pepper (to taste)

Makes 25 servings.



- Mix tomatoes, onions, parmesan cheese, oregano, garlic, basil, pepper & oil together.
- Place 2 tbsp of filling inside each omelet, then place on lined baking tray.
- Heat stuffed omelets in preheated 400°F oven, until omelet reaches an internal temperature of 165°F (74°C).

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