



Total Time
122 MIN.




Difficulty
EASY

Yields
12

Serving & Size
1 EACH (1 OMELET, 1/2 CUP SAUCE, 2 TBSP FILLING)

Try our delicious Double Tomato Stuffed Omelet made with Campbell's® Condensed Tomato Soup. Combined with eggs, parmesan & blue cheese, onion, and garlic to soup mixture, this omelet makes for a delicious breakfast menu item.

Nutrition Facts	
Serving Size	1 EACH (1 OMELET, 1/2 CUP SAUCE, 2 TBSP FILLING)
Amount Per Serving	
Calories 303	
% Daily Value	
Total Fat 16.7g	26%
Saturated Fat 6.1g	31%
Cholesterol 387mg	129%
Sodium 546mg	23%
Total Carbohydrate 19.3g	6%
Dietary Fiber 2.3g	9%
Protein 18g	36%
Vitamin A 34%	Vitamin C 79%
Calcium 13%	Iron 15%

INGREDIENTS	WEIGHT	MEASURE
vegetable oil		2 tbsp.
yellow onion, chopped	15 oz.	2 667/1000 cups
assorted bell peppers (green, red, yellow), diced	20 oz.	3 3/4 cups
garlic, peeled, minced		1 tbsp.
 Campbell's® Condensed Tomato Soup		4 1/2 cups
water		2 cups
low fat cream cheese	8 oz.	
 Campbell's® Condensed Tomato Soup		1/2 cups
Parmesan cheese, shredded	2 oz.	1/2 cups
blue cheese, crumbled	1 oz.	1/4 cups
green onion	1 oz.	1/4 cups
black pepper		1/4 tsp.
egg, large, lightly beaten	48 oz.	24 ea.
 Campbell's® Condensed Tomato Soup		1 cups
black pepper, ground		1/2 tsp.



vegetable cooking spray

fresh parsley, minced 1 oz. 3/4 cups

INSTRUCTIONS

To Make Tomato-Pepper Sauce:

1. In large pot heat oil over medium-high heat. Add onions and sauté 2 minutes.
2. Stir in peppers. Continue cooking 2 minutes.
3. Add garlic. Sauté 1 minute.
4. Add first listed Campbell's® Condensed Tomato Soup and water. Bring to a simmer, stirring to incorporate. Reduce heat and simmer 30 minutes or until thickened and smooth, stirring occasionally.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

To Make Omelet Filling:

1. In mixer equipped with a paddle, whisk together cream cheese until smooth.
2. Stir in second listed Campbell's® Condensed Tomato Soup.
3. Add cheeses, scallion and pepper. Continue to blend until incorporated. Cover and refrigerate for at least 2 hours.

CCP: Hold for cold service at 41°F until needed.

To Make Omelet:

1. In a mixing bowl whisk together eggs, third listed Campbell's® Condensed Tomato Soup and pepper until smooth. Keep chilled until ready to cook.

CCP: Hold for cold service at 41°F until needed.

2. For each omelet:

- Spraysmall non-stick skillet with vegetable oil cooking spray. Heat until almost hot over medium heat.
- Ladle 1¼ cups of egg-tomato batter into skillet. Cook omelet to desired doneness.

3. Using a #30 scoop, dollop 2 plus tablespoons filling onto one side of omelet. When almost cooked through fold omelet in half to cover filling. Let finish cooking and slide onto serving plate.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

4. To Serve: Using a 4 oz ladle, top each omelet with ½ cup hot Tomato-Pepper Sauce. Sprinkle with a pinch of minced parsley. Serve immediately.

CCP: Hold for hot service at 140°F or higher until needed.