Ham and Cheese Omelette

Ingredients

* 6 large eggs
* ¼ cup milk
* 2 tablespoons chopped fresh chives or green onions
* ¼ teaspoon salt
* ¼ teaspoon pepper
* 2 teaspoons butter or margarine, divided
* ½ cup chopped smoked ham
* ¾ cup shredded Havarti or Monterey Jack cheese

Preparation

Whisk together first 5 ingredients until frothy.

Melt 1 teaspoon butter in a small non-stick skillet over medium-low heat, while rotating pan to coat bottom evenly.

Add half of egg mixture to skillet. As egg mixture starts to cook, gently lift edges of omelette with a spatula, and tilt pan so uncooked portion flows underneath. Cook 3 minutes or until almost set. Flip omelette over.

Sprinkle 1 side of the omelette with half each of ham and cheese. Fold in half. Cook 1 to 2 minutes or until cheese melts. To make next omelette, repeat with remaining 1 teaspoon butter, egg mixture, ham and cheese. Serve immediately.