**Carol’s Omelette in a Hole**

Breakfast is breakfast, so when I figured out this recipe, it completely changed the way I looked at eggs.  Some call it Toad in a Hole, others call it Egg in a Hole. I’m told that Cracker Barrel calls it Eggs in a Basket…usually it’s a slice of bread with a hole cut out of the middle, placed in a hot skillet with an egg dropped in the hole to cook. That way you have your toast and eggs all in one place.

I decided that wasn’t enough and combined the boring omelet I was about to make with it to create Omelette in a Hole. It’s a game changer…you can add whatever you want to the Omelette…I add whatever leftover meat and veggies I have left in my fridge, just make sure the meat is already cooked prior to using it for this recipe. The other secret weapon was using rye bread… that was such an unexpected, delicious twist!

If you are trying to be healthier, leave out the cheese, make it with a whole grain bread or try making an egg white omelette for the middle. Whatever you make, get the kids involved and let them do all the work!

Let’s get cooking together…

**Ingredients:**

* Eggs – 1 for each slice you are making
* Meat – I used leftover ham from the night before
* Veggies – I had chopped red onion leftover from making guacamole and also had spinach.
* Cheese – I used Shredded Cheddar
* Sliced Bread – I used rye, and it was amazing!
* Salt and Pepper
* Olive Oil and Butter

**How to Make:**

* Cut the centers out of the bread. (I saved the pieces and used later for dinner).
* In a bowl, mix together eggs like you do before scrambling.
* To the bowl, add your meat, veggies, salt, pepper and cheese.
* Over medium high heat, add olive oil and butter together. This helps it not to burn.
* Lay slices down on hot, oiled pan.
* Ladle in a scoop of omelette into each hole.
* Allow to cook until no longer liquid on bottom. At this point, it’s ready to flip to toast and cook the other side.
* That’s it! Serve and Enjoy!

 Ellis and Tyler loved this recipe…Tyler mentioned the winner on this was the rye bread. It was so unexpected. We’d love to see your family enjoying this dish together…no matter what you decide to call it!  You can share your pics on the. [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!

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Originally posted on [Carolbake.com](http://carolbake.com/)