Diet for a Pain-Free Life

Websites: www.tampamedicalgroup.com/

www.ipainfreediet.com/



simply eggs

southwest cheese omelet

Ingredients

- 1½ cups egg substitute and 1 egg
- $1\frac{1}{2}$ cups chopped veggies in season: cherry tomatoes, broccoli, mushrooms, asparagus, red onion, peppers...
- 1/3 cup of shredded low-fat cheddar cheese
- salt, pepper and red pepper flakes (optional)

Directions

Mix egg substitute and egg in a medium bowl and stir well. Chop veggies and sauté in non stick spray for 3-4 minutes on medium high. Pour veggies in a bowl and set aside. Add the eggs to the pan with more non-stick spray and cook on medium until the omelet is set. Sprinkle the egg with cheese, salt and pepper and red pepper flakes to taste. Cook a little longer, add veggies and fold the omelet in half. Cut the omelet in half and serve with a bowl of fresh fruit. Makes 2 serving

Call Ginny at TAMPA MEDICAL GROUP (879-0025 Ext. 2223) for more simply delicious recipes and if you are interested in participating in our original DIET FOR A PAIN-FREE LIFE.