



POTATO CHIP RECIPE SERIES

Potato Chip Omelet



Ingredients

one 2oz bag of Rt 11 Salt and Pepper Chips

one 2oz bag of RT 11 Lightly Salted

8 eggs

1 medium sized onion

1/4 cup oil (preferably olive)

a good squeeze of 1/2 Lemon

1 Tablespoon oregano

couple of pinches of salt, to taste

In a large bowl, crack the eggs and beat well. Add in the chips and mix until chips are well coated. Let sit for 30 minutes. Cut onion into 1/4" to 1/2" inch slices. Heat 9-10" skillet with

1/4 cup of oil, then turn down to medium low. Cook onions until sweet, tender and a little golden (about 20 minutes). Add the lemon juice and oregano. Using tongs or a slotted spoon to leave the oil in the pan, transfer onions to egg mixture. Mix well. You should have about 1-2 tablespoons of oil on the bottom of the pan left over. If you don't, add more oil to the pan. Return to medium heat. Let pan heat up to almost smoking. Add egg mixture. Give it a good couple scrambles, then pat it out with a spatula. As it cooks, use the spatula to keep the sides formed. Peek underneath to check for browning; stop when browned. Flip pan over onto a serving plate using one quick, confident motion. If the pan looks dry, add 1-2 Tablespoons oil. Then using the spatula, lay the omelet back in the pan. Finish cooking about 5 minutes, until the omelet is browned on the underside. Finish by sliding it onto a clean serving plate. Eat immediately.

