



Earlstown Manor Bed and Breakfast Spinach Omelet Roll

INGREDIENTS:

1 C. milk
2 Tbsp. olive oil
7 large eggs
2 tsp. minced garlic
½ C. all-purpose flour
1 lb. fresh or 10 oz. frozen spinach
¼ C. unsalted butter
1 C. shredded cheese (Gorgonzola, feta, sharp cheddar or a combination of cheeses)
2 Tbsp. chopped parsley
1 sm. onion chopped

Optional fillings:

Crumbled bacon (12 oz. package), or chopped sausage (8 oz.).

DIRECTIONS:

Preheat oven to 400 degrees. Grease a 17x12 inch jellyroll pan with solid shortening. Line with parchment paper and grease again. Whisk milk, eggs, flour and butter together in a mixing bowl until well combined and frothy. Stir in parsley. Pour into jellyroll pan and bake for 18-20 minutes, until the roll is just set and slightly puffed.

Meanwhile, heat oil in a large skillet. Add garlic and cook for 30 seconds. Add spinach in small batches and cook until slightly wilted. Add additional oil if necessary. If using frozen spinach in place of fresh, cook according to package direction and squeeze out all the water. Remove the roll from the oven and spread spinach evenly over roll. Sprinkle cheese and onions over spinach. Add the bacon or sausage. Roll up omelet without the parchment paper.

Bake the omelet roll at 400 degrees for 3-5 minutes until the cheese is melted. It can be refrigerated overnight and baked the following morning. Remove omelet roll from refrigerator at least 30 minutes before baking. Bake omelet roll at 350 degrees for 15-20 minutes or until the cheese is melted and the filling is hot.

Slice into 6-8 pieces to serve.