

Light Dilly Omelette (Brunch)



- 3 eggs
- 3 egg whites
- 1 Tbsp. Halladay's Dilly Herb or Spicy Garlic Dill Seasoning
- 2 Tbsp. water
- 1/2 tsp. salt
- Fillings of choice

Whisk eggs, seasoning and water. Pour into lightly greased pan and cover and cook over medium heat until almost cooked through. Add fillings, fold over and cover until cooked through.