



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

INGREDIENTS:

½ cup Perry's Famous Pork Chop leftovers, small diced
3 each green onions, sliced into small rings (separate the green from the white)
1 tbsp. butter (your favorite or we recommend Perry's Signature Steak Butter)
½ piece red bell pepper, small dice
4 oz. cheese, shredded (your favorite)
1/3 cup Leftover Perry's Creamed Spinach
5 each eggs, whisked (include a tablespoon of milk, and a pinch of salt and pepper)

SIDE:

Leftover Perry's Au Gratin Potatoes (re-heat and reserve until ready)

Perry's Pork Omelette with Perry's Creamed Spinach and Au Gratin Potatoes

YIELDS: 2 OMELETTES

Recipe inspired by Perry's Steakhouse & Grille Guest: Judy Marie R.

INSTRUCTIONS

- In a medium-high heated pan, add butter and sauté the white part of the green onion and bell pepper for 2 minutes.
- Add diced pork chop and stir for an additional minute. Add to a bowl and reserve.
- To the same skillet, pour ½ of the whisked egg mixture and roll pan to coat the pan evenly and allow to cook most of the way (approximately 30 seconds – 1 minute).
- Add ½ of each cheeses, pepper, green onion, creamed spinach and your reserved pork chop. Cook approximately 30-40 seconds or until cheese is melted.
- Fold over and serve.
- Garnish with green onion (optional).
- Serve with Perry's Steakhouse Leftover Au Gratin Potatoes.

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