

PUREE FOOD ENHANCER

Puree Broccoli and Bacon Omelette

with ReadyCare Puree Food Enhancer

| INGREDIENTS | SERVINGS: | 2 | 6 | 12 | 24 |
|-------------------------------|-----------|----------|-----------|-----------|-----------|
| Eggs | | 2 | 12 | 24 | 48 |
| Low-Fat Milk | | 1 tbsp. | 6 tbsp. | 3/4 cup | 1-1/2 cup |
| Broccoli - Frozen | | 1/2 cup | 3 cup | 6 cup | 12 cup |
| Bacon - Reduced Sodium | | 2 slices | 12 slices | 24 slices | 48 slices |
| Hot Water | | 1/2 cup | 3 cup | 6 cup | 12 cup |
| ReadyCare Puree Food Enhancer | | 1 tbsp. | 6 tbsp. | 3/4 cup | 1-1/2 cup |

DIRECTIONS

1. Whisk together eggs and milk. Cook in skillet on medium-high heat.
2. Cook amount of broccoli needed for recipe in the microwave.
3. Cook amount of bacon needed for recipe.
4. Add broccoli and bacon to omelet and finish cooking.
5. Place cooked omelet in food processor and process until fine in consistency.
6. Gradually add hot water and process until smooth in consistency.
7. Add Puree Food Enhancer and process until well blended.
8. Cover tightly with plastic wrap and then cover with aluminum foil.
9. Cook in oven on 350°F for 30 minutes or until internal temperature reaches 165°F.
Larger batches may need increased cooking time.
10. Allow to sit for 10 minutes. Maintain 140°F for serving temp. Cut into desired shape and servings.

Optional Garnish:

Cheese Sauce (Melted)

