



RECIPES

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Mini Pastrami Egg White Omelets

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Serves 6 People | 10 minutes- prep time | 10 minutes- cooking time | 20 minutes- total time

What you need:

12 egg whites
1 tablespoon yellow mustard
salt & pepper
1/4 cup red bell peppers, diced
1/4 cup green onions, sliced
1/2 cup mozzarella cheese
1/2 pound pastrami, thinly sliced

How to make it:

Preheat the oven to 350 degrees F.

In a bowl, add the egg whites, mustard, salt and, pepper. Whisk the eggs until everything is combined well together.

Place your pastrami slices into the muffin cups, a little bit of the meat should be hanging over the muffin cup.

Now, pour in the egg mixture into the pastrami cup, until it is half filled.

Finally, sprinkle the top with cheese and green onions.

Bake for 10-15 minutes or until the eggs is fully cooked.

Enjoy!

**If you are slicing your pastrami by hand be sure to slice it thin. Therefore it will be able to be pushed down into the muffin cups easily.

Recipe courtesy of Chef Will Coleman
www.chefwillcoleman.com
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