

Shrimp Empanada Omelet

I had this idea after making shrimp empanadas one day. I used my leftover stuffing to make omelets the following day and have been making them ever since. It makes a first class breakfast!

Ingredients

*1 pound uncooked shrimp peeled de-veined and cut into 1 inch pieces
4 medium tomatoes chopped
1 medium white onion finely chopped
1 large jalapeno seeded and finely chopped
1/2 cup green olives seeded and chopped
1/4 cup pickling juice (juice from olives pep porcinis or pickles)
1 bay leave
3 tablespoons olive oil plus additional for eggs
2 cups freshly grated medium cheddar cheese
8 large eggs
Salt and pepper to taste
Tortilla Bread
Cilantro springs, sour cream, and lime wedges for garnish*

Preparation

Heat 3 tablespoons olive oil in large scan pan or non-stick pan on medium high heat. Add onions with a pinch of salt and sauté until translucent about 5-7 minutes. Add jalapeno and sauté 3 minutes. Add olives and sauté 1 minute. Add tomatoes, bay leave and pickling juice and bring to a simmer stirring often about 10 minutes. Add shrimp and cook until shrimp are pink and cooked thru about 3-4 minutes. Remove from heat and add salt and pepper to taste. Discard bay leave.

In a separate medium scan pan or non-stick pan heat 1 1/2 teaspoons oil on medium heat. Beat 2 eggs and pour in the heated pan. Cook 2 minutes until edges start to cook. Add 1/2 cup of shrimp mixture to one side of the omelet. Sprinkle with 1/2 cup of cheese and fold other side of omelet over. Change the heat to low and cook until eggs are cooked thru and cheese is melted. Sprinkle with salt and pepper. Transfer omelet to plate and garnish with cilantro sprig, sour cream and a lime wedge on the side. Repeat with remaining eggs two at a time to make 4 omelets. Serve with warmed tortillas.

**Shrimp mixture may be made ahead of time and reheated when ready to use.*

Serves 4