

Profit Potential		
Food Cost	Menu Price	Profit
\$3.75	\$6.99	\$3.24

# Santa Fe Omelet Tacos



Item Description	Amount	Cost
Primera Scrambled Egg Mix	12.5 oz	\$0.99
Mission 8 inch Corn Tortillas	5 each	\$0.50
Upstate Farms Half & Half	1/4 cup	\$0.18
Tabasco Green Pepper Sauce	3 /13 tbsp	\$0.33
Farmland Foods Ham Slice, Sauteed	1 cup	\$0.45
LW Gilroy Fire Roasted 3/8" Red Pepper Strips	1 cup	\$0.53
Neil Jones Diced, Seeded Tomatoes	1 cup	\$0.35
Roth Kase Shredded Cheddar	1 cup	\$0.32
Sliced Green Onions	1/2 cup	\$0.10

*Cut tortillas in half and fry in 375 degree oil until golden brown. Drain and keep warm. In large bowl, beat eggs, Half & Half and Tabasco. Heat 2 tbsp olive oil in an 8 inch pan. Add 2 tbsp each ham, peppers, onions and tomatoes. Toss, then add 1/2 cup egg mixture. Stir egg into omelet shape and flip. Add 2 tbsp cheddar cheese, melt, and fold in half. Place one piece of fried tortilla on plate, top with folded omelet and place another piece of fried tortilla on top. Serve with sour cream, AvoMex guacamole and green onion. Repeat process with remaining ingredients.*

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