

Richmond Eats Farm to Fork Recipe Greeting Cards



Crispy Potato Omelet

Ingredients (2 servings)

- Leftover baked potato, diced very small
- 1 tbsp butter*, divided | 3-4 eggs
- 1 tsp of milk or milk substitute*
- 1 green onion or garlic scape, chopped
- Salt* to taste

Steps

Add diced potatoes to buttered nonstick skillet, fry on medium heat until golden brown. Remove potatoes from heat, and set aside. Grease a second pan with butter and pre-heat on medium heat. Whisk eggs with milk and pour in heated second pan. After 30 seconds, pour in potatoes and sprinkle with green onion. Rotate pan and gently stir to coat potatoes and green onion with egg, add sprinkle of salt. Fold omelet in half, remove from heat. Cool for 2 minutes before serving.

*Not currently produced in Richmond.

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Celebrating agricultural traditions, historical memoirs, and culinary gems of Richmond's farming families, this card was hand designed by Food Security Youth Leaders of the Get Rooted program. All proceeds from the sale of these cards will go to supporting food security in Richmond.

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