

## Trevor's Ham Omelette

The eggs are stirred, rather than scrambled, which makes for a different texture and flavor.

4 Large fresh eggs

4 or 5 thin sliced ham (sandwich slices), you can substitute diced if you want.

1 tsp dried Tarragon (adjust to taste)

1 tsp dried Oregano (adjust to taste)

2 Tbs Olive Oil for cooking in a large pan.

Preheat large pan on medium and add oil after warmed.

Crack eggs into warm pan and gently stir.

*You're not trying to fully mix the yolk in, just create swirls of yolk in the whites.*

Evenly sprinkle the tarragon and oregano into the eggs.

Let cook until the whites begin to firm up.

Lay the ham slices onto the cooking eggs.

When eggs are just about done, fold in half and transfer onto a plate.

Enjoy!