

Philly Cheesesteak Omelet with Onions & Bell Peppers

Serves 2 – 4

1 small boneless ribeye steak, about 6 oz.
1 tbl. unsalted butter
1 yellow onion, cut in half and sliced
3 tbl. olive oil
1 roasted red bell pepper (this can be from a jar), peeled, seeded, and cut into thin strips
½ cup grated aged provolone cheese
6 large eggs
Fresh flat-leaf parsley sprigs for garnish

Freeze the steak until firm but not frozen, about 1 hour. Using a sharp knife, cut the steak against the grain into very thin slices. Set aside for 10 – 15 minutes to thaw.

In a frying pan, preferably non-stick, melt the butter over medium-low heat. Add the onion and cook, stirring frequently, until soft and golden brown, 15 – 20 minutes. Transfer to a bowl and set aside.

Wipe out the frying pan with paper towels. Add 1 tbl. of the oil and heat over high heat. Add the steak slices, with as many of the flat sides touching the pan as possible. Cook until the undersides are browned, about 1 minute. Turn the steak slices, and move to one side of the pan to continue cooking. Add the onion and pepper and cook until they are reheated and the steak is medium-rare, about 30 seconds. (The mixture will continue to cook off the heat, so do not overcook.) Stir the steak, onions, and peppers to combine and season with salt and pepper. Sprinkle the cheese over the top of the steak mixture and remove the frying pan from the heat.

Preheat the oven to 200°. In a bowl, whisk together the eggs, ½ tsp. salt, and 1/8 tsp. pepper just until thoroughly blended. Do not overbeat.

In a frying pan, preferably non-stick, heat 1 tbl. of the oil over medium heat. Tilt the pan to cover the bottom evenly with oil. Add half of the egg mixture to the pan and cook until the eggs have barely begun to set around the edges, about 30 seconds. Using a heatproof spatula, lift the cooked edges and gently push them toward the center, tilting the pan to allow the liquid egg on top flow underneath, then cook for 30 seconds. Repeat this process two more times. When the eggs are almost completely set but still slightly moist on top, transfer half of the steak mixture over half of the omelet.

Using the spatula, fold the untopped half of the omelet over the filled half to create a half-moon shape. Let the omelet cook for about 30 seconds more, then slide it onto a heatproof serving plate. Keep the omelet warm in the oven. Repeat to make a second omelet in the same manner.

Garnish each omelet with parsley sprigs, if desired. Serve the omelets warm, either whole or cut in half.

Credit: Williams-Sonoma