

# 5PLUS5

FIVE INGREDIENTS +  
FIVE MINUTES OF PREP!

## Asparagus & Swiss Cheese Omeletatta

### Ingredients:

- 4 thin spears fresh asparagus,  
cut into 1-inch pieces
- 6 large eggs, beaten with a  
dash of salt and pepper
- ½ cup shredded Swiss cheese
- 1 tsp. fresh thyme leaves
- 1 green onion, chopped

### Have on hand:

- Butter
- Salt and pepper, to taste

Press the Steam/Cook button on the Aroma® rice cooker and melt the butter. Add the asparagus and sauté for about 4 minutes, stirring occasionally. Pour the eggs over the asparagus and scatter the remaining ingredients over the eggs. Close the lid and Steam/Cook for 12 to 14 minutes, or until the eggs are set. Slide the omeletatta onto a large serving plate, cut into large wedges and serve at once.

Serves 4.

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