

## Black Forest Ham & Grilled Chicken Sausage Omelette



### Toppings

1. Dough recipe of choice, 7 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Fresh Mozzarella Cheese, 2 oz
4. Provolone Cheese, 1 ½ oz
5. Medium Eggs, 2
6. Black Forest Ham slices, 1 ½ oz
7. Grilled Chicken Sausage chunks, 1 ½ oz
8. Sautéed Button Mushroom slices, 1 ½ oz.
9. Red/Yellow Mini Pepper slices, ½ oz
10. Anaheim Chili slices, ½ oz
11. Parmigiano Reggiano Cheese, ½ oz
  
12. Basil sprig garnish
13. Cherry Pepper/s garnish

### Assembly

1. Form dough into 10 inch round
2. Spread GHO to cover round
3. Spread Mozzarella over GHO
4. Spread Provolone over Mozzarella
5. Stir Eggs in bowl and pour over Cheese
6. Place Ham slices
7. Place Chicken chunks
8. Place Mushroom slices
9. Place Pepper strips
10. Place Chili slices
11. Sprinkle Parmigiano over toppings
  
- Bake 12-15 minutes at 450 F until bread golden brown and Eggs set.
  
12. Garnish with Basil Sprig
13. Garnish with Cherry Pepper