

# Avocado and Shrimp Omelet

Printed from Avocado Recipes at <http://www.avocadorecipes.net/>

*Avocado and shrimp is the classic combination that is delicious for brunch and a great way to have a relaxing Saturday or Sunday morning. Omelets only take a few seconds to make and can easily be divided or multiplied to serve as many people as you would like. This recipe serves 4.*

## Ingredients:

8 eggs  
salt and pepper to taste  
1 teaspoon Cajun seasoning, optional  
1 tablespoon butter  
1 avocado, peeled, pitted, and diced  
1 cup cooked shrimp, roughly chopped  
1 cup shredded white cheese, like Monterrey jack or mozzarella

## Directions:

1. In a large bowl beat together eggs, salt, pepper, and Cajun seasoning.
2. In a large non stick pan heat a small amount of butter until melted. Pour in enough eggs to fill about 1/4 inch thick.
3. Continue stirring the eggs with a rubber spatula until they are almost cooked but definitely not scrambled.
4. Place some of the avocado, shrimp, and cheese in the middle.
5. Roll the omelet around the filling and place on a plate. Top with a little more of the filling for garnish.
6. Repeat until all of the eggs and filling are used.

*Author: Rachael Daylong*