

# Waffle Maker Omelettes Three Ways



Preparation time: 15 mins

Serves: 4 people

User Rating: ★★★★★

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If you've only ever used your waffle maker to make traditional waffles you might be surprised to learn just how versatile this handy kitchen appliance is. You can actually make a range of different dishes (including savoury!) in your waffle maker and so we've put together three mouth-watering omelette recipes perfect for breakfast, lunch and dinner that are super easy to whip up using your waffle maker.



## Ingredients

### Herbed Mushroom Waffle Omelettes

- 200g button mushrooms, thinly sliced
- 5 eggs
- 3 tbsp milk
- 2 tbsp finely chopped fresh chives

- Baby herbs, to serve
- Grated parmesan, to serve

### **Chicken Caesar Waffle Omelettes**

- 2 rashers rindless middle bacon
- 9 eggs
- 3 tbsp milk
- 1/4 cup finely grated parmesan cheese, plus extra shaved parmesan, to serve
- 1/2 cup shredded cooked chicken
- 2 baby cos lettuces, leaves separated
- 1/2 cup Caesar dressing

### **Mexi-bean Waffle Omelettes**

- 400g can Mexican bean mix, rinsed and drained
- 5 eggs
- 3 tbsp milk
- 1/3 cup cheddar cheese
- 1/3 cup sour cream
- 2 small avocados, chopped
- Mild taco sauce, to serve
- Lime wedges, to serve
- Coriander, to serve

## **Method**

### **Herbed Mushroom Waffle Omelettes**

1. Preheat waffle maker. Wait for the green READY light to go on.
2. Place mushroom slices in waffle maker. Cook for 2 minutes or until browned. Set aside a third of the mushrooms to serve.
3. Meanwhile, whisk egg and milk together in a jug. Season with salt and pepper.
4. Reheat waffle maker. Wait for the green READY light to go on. Scatter two thirds of the mushrooms and chives over base of waffle machine. Pour over egg mixture.
5. Close lid and cook for 5 minutes or until set. Carefully remove waffle omelettes from waffle maker. Serve scattered with remaining mushrooms, chives, baby herbs and parmesan.



*Chicken Caesar Waffle Omelettes*

## Chicken Caesar Waffle Omelettes

1. Preheat waffle maker. Wait for the green READY light to go on.
2. Place bacon rashers in waffle maker. Cook for 2-3 minutes or until browned and crisp. Transfer to a board. Finely chop. Reserve 2 tablespoons.
3. Meanwhile, whisk 5 eggs, milk and cheese together in a jug. Season with salt and pepper. Poach remaining 4 eggs.
4. Reheat waffle maker. Wait for the green READY light to go on. Scatter chicken and bacon over base of waffle machine. Pour over egg mixture.
5. Close lid and cook for 5 minutes or until set. Carefully remove waffle omelettes from waffle maker. Divide waffle omelettes among plates. Top waffles with poached eggs. Serve with lettuce leaves drizzled with dressing and sprinkled with shaved parmesan and reserved bacon.



Mexi-bean Waffle Omelettes

## Mexi-bean Waffle Omelettes

1. Preheat waffle maker. Wait for the green READY light to go on.
2. Meanwhile, place beans in a bowl. Using a fork, mash beans until coarsely crushed.
3. Whisk egg, milk and cheese together in a jug. Season with salt and pepper.
4. Reheat waffle maker. Wait for the green READY light to go on. Scatter beans over base of waffle machine. Pour over egg mixture.
5. Close lid and cook for 5 minutes or until set. Carefully remove waffle omelettes from waffle maker. Serve topped with sour cream, avocado and taco sauce and with lime and coriander.

## Notes

**Important: Nutritional information below is for the herbed mushroom waffle option.**

**The chicken waffle option is not vegetarian, but the other two options are.**

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
<b>113g</b>	<b>372kj</b> <b>89kcal</b>	<b>8g</b>	<b>5.5g</b>	<b>1.6g</b>	<b>1.2g</b>	<b>1g</b>	<b>74mg</b>	<b>1g</b>

All nutrition values are per serve.

