Dinner Omelet

* 4 [eggs](https://www.thespruce.com/make-ahead-scrambled-eggs-480283)
* 1/4 cup milk
* 1/8 teaspoon salt
* pepper to taste
* 1 tablespoon butter
* 1/2 cup coarsely chopped mushrooms
* 1/2 cup chopped tomato
* 3 tablespoons minced green onion
* 1/2 cup shredded Havarti cheese

How to Make It

1. Combine the eggs, milk, salt and pepper in a medium bowl and beat well to mix.

2. Place a medium nonstick skillet over medium high heat and melt butter in it.

3. Pour egg mixture into the skillet.

4. Reduce heat to low and cook eggs, pulling eggs to center of pan as they cook with a rubber spatula and gently lifting cooked portion to let the uncooked egg mixture flow underneath.

5. Cook until eggs are set and the bottom is light golden brown, but top is still shiny.

6. Sprinkle the vegetables and cheese evenly over the eggs. Fold omelet in half using the rubber spatula, cover, and let cook 1 minute longer to melt cheese. Cut in half and serve immediately.