

## BIKERS OMELET

- 2 eggs, beaten
- 2 tablespoons Margarita wine cooler
- 1 teaspoon butter or margarine
- 3 cup 4 cheese Mexican
- Boneless buffalo chicken bites, shredded
- 2 tablespoons celery, chopped
- 2 tablespoons onion, chopped
- 2 tablespoons ranch dressing
- Salt to taste (after omelet is made)
- Pepper to taste (after omelet is made)
- 1 teaspoon honey roasted nuts, crushed, (garnish)

In a bowl, combine eggs and wine cooler. Mix well to combine. Heat skillet to medium low heat, melt butter and add egg mixture. Mixture should set immediately at edges. With an inverted spatula, push cooked portions from the edges to the center. Tilt the pan so the egg mixture will cover the bottom of the hot pan and continue to cook until done. Fill one half of omelet with cheese, chicken, celery and onion. Using a spatula, fold empty side of omelet over filling. Turn the pan upside down over plate and roll the omelet onto plate. Spoon ranch dressing over omelet and garnish with nuts if desired.