

## Ramps Omelette ... with bacon, mushrooms, and goat cheese

- 2 slices bacon, cut into small pieces
- 4 ramps, trimmed and cleaned
- 4-6 mushrooms, sliced (I like baby portabellas, but there are so many varieties that would be delicious!)
- 4 eggs, lightly beaten and seasoned with salt and pepper to taste
- 4 tablespoons goat cheese, crumbled

Cook the bacon in a skillet over medium heat until crispy, about 8-10 minutes.

Chop the white parts of the ramps and set the greens aside. Add the white part to the skillet and sauté for a minute, then add the mushrooms. Sauté until the mushrooms starting browning slightly.

Remove the bacon, ramps, and mushrooms from the skillet, wipe the skillet with a paper towel, and add a little butter. Reduce the heat to medium low and add the eggs. Evenly distribute the bacon, ramps, and mushrooms on the eggs and top them with the greens of the ramps and the goat cheese.

Cover the skillet and cook, undisturbed, until the eggs have set. Slide the omelette out of the skillet, pair it with a simple green salad dressed with olive oil and sherry vinegar, and you'll have a meal fit for a king.