

## **Kraut Omelette**

8 eggs  
1 tbsp olive oil  
2 cups Hengstenberg Sauerkraut  
4 tbsp goat cheese  
1 green onion, chopped  
salt and pepper

-Whisk eggs in a bowl, season with salt and pepper. Add sauerkraut and green onion. Heat oil in a pan over medium heat. Once pan is hot, pour in mixture. Once the egg sets on one side flip the omelette over and add cheese. Cook for a few more minutes or until egg is cooked through. Serve immediately.

Serves 4