**Magic Mushroom Bite-Sized Thai Omelets (makes 24 bites or 12 mini omlets)**

* ½ white or yellow onion, diced
* 1 pound cremini mushrooms, diced
* 1 cup leftover brown rice
* 1 dozen eggs
* 1 garlic clove, minced
* ½ bunch scallions, sliced
* 2 tbsp butter
* 1 tbsp sesame oil
* salt and pepper to taste

1. Preheat oven to 375 degrees Fahrenheit.
2. Grease mini-muffin tin (24 cups) with sesame oil and set aside.
3. In a skillet, melt butter and sauté garlic and onion until soft, then add mushrooms until brown.
4. Crack 1 dozen eggs into a bowl and whisk to combine. Fold in rice, scallions, and onion and mushroom mixture. Season with salt and pepper.
5. Spoon mixture into greased mini-muffin tin and cook for 8-10 minutes.
6. Serve hot out of the oven or at room temperature with hoisin, sriracha, and soy sauce.