

Greek Salad Omelette



Serves 2-3

Prep 5 mins

Cooking 15 mins

Easy

Ingredients

5 eggs

handful of parsley leaves, chopped

1 tbsp olive oil

1/2 large red onion, cut into wedges

2 tomatoes, chopped into large chunks

handful of olives (optional)

50g feta cheese, crumbled

1. Heat the grill to high. Whisk the eggs in a large bowl with the chopped parsley, pepper and salt. Heat the oil in a large non-stick frying pan, then fry the onion wedges over a high heat for about 4 mins until they start to brown around. Add the tomatoes and olives and cook for 1-2 minutes until the tomatoes begin to soften.
2. Turn the heat down to medium and pour in the eggs. Cook the eggs in the pan, stirring them as they begin to set, until half cooked, but still runny in places - about 2 mins. Scatter over the feta, then place the pan under the grill for 5-6 mins until the omelette is puffed up and golden. Cut into wedges and serve straight from the pan.