

# Summer Soufflé Omelette



**Serves 2**

**Prep 5 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

4 eggs

1 tbsp grated Parmesan

small handful basil leaves, finely shredded

1 tbsp olive oil

50g feta cheese, broken into chunks

4 cherry tomatoes, halved

You need a grill proof pan

1. Heat the grill to high. Crack the eggs, then separate the yolks from the whites into 2 bowls. Tip the Parmesan and most of the basil in with the yolks and season. Whisk the whites vigorously for about a min until light and fluffy, then, using the same whisk, beat the yolks with the Parmesan and the basil. Finally, whisk the yolk mix into the whites.
2. Heat the oil in a small frying pan and tip in the egg mix. Leave to cook for a min, then drop over the feta and tomatoes. Place the pan under the grill for 5 mins until puffed up, golden and set with only the slightest wobble. Scatter over the remaining basil leaves, then serve the omelette straight from the pan with a salad.