

Everything
HERBAL
by Cheryl Jabz

Mediterranean HERB OMELETTE

INGREDIENTS:

- 2–3 eggs
- 1 tbsp chopped oregano
- 1 tbsp chopped parsley
- 1 tbsp chopped basil
- 2 tbsp diced tomatoes
- 2 tbsp crumbled feta cheese
- Salt & pepper
- Olive oil

*Bright, slightly tangy,
and full of flavor.*

*Fresh herbs,
ripe tomatoes,
and creamy feta
make this omelette
a Mediterranean
favorite!*



INSTRUCTIONS:



Whisk eggs with salt and pepper.



Cook in olive oil over medium heat.

Add tomatoes, herbs, and feta before folding. Cook until set and slightly golden.



Pairs great with cucumbers or olives on the side.

PERFECT PAIRINGS:

Serve with sliced cucumbers, olives, a side salad, or whole grain toast.



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