## cooking with the doctors . com

doctor nehemiah's wild salmon and scrambled egg omelette

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OFFICE HOURS: BY APPOINTMENT

MON., TUES., WED., FRI.

SAT. 10 AM-12 NOON MON., WED. - 6-8 PM FRI. - 5-7 PM

serves 4

ingredients:

4 slices of wild salmon

1 small white onion, chopped

6 eggs

1 tablespoon olive oil

1 teaspoon chopped dill

salt and pepper

Cut slices of salmon into 2 inch pieces.

Heat olive oil in a 12 inch frying pan for 2 minutes and add onions.

Scramble eggs and add to pan.

Cook 3 minutes, stirring from time to time.

Add salmon slices, cook another minute, add dill and turn up heat.

When omelet has formed, flip and cook another 2 minutes.

