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Recipes

For Doctors Only

## doctor nehemiah's wild salmon and scrambled egg omelette

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.

