



## Gruyère And Parsley Omelets

Bon Appétit | February 2000

Easy sides would be a salad of mixed lettuces with balsamic vinaigrette, a whole wheat baguette and roasted baby potatoes. Finish with apple tarts.

**Yield:** 2 servings; can be doubled

### ingredients

- 4 large eggs
- 3 tablespoons chopped fresh Italian parsley
- 2 teaspoons water
- 1 teaspoon dried fines herbes or dried salad herbs
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons (1/4 stick) butter
- 1/2 cup (packed) grated Gruyère cheese (about 2 ounces)

### preparation

Beat eggs, 2 tablespoons parsley, 2 teaspoons water, dried herbs, salt and pepper in small bowl to blend. Melt 1 tablespoon butter in small nonstick skillet over medium-high heat. Add half of egg mixture (about 1/2 cup) to skillet. Cook until eggs are just set in center, tilting pan and lifting edge of omelet with spatula to let uncooked portion flow underneath, about 2 minutes. Top half of omelet with 1/4 cup cheese. Using spatula, fold other half of omelet over cheese; slide out onto plate. Repeat with remaining butter, egg mixture and cheese. Sprinkle omelets with remaining 1 tablespoon parsley.