

FOOD & WINE

INSPIRATION SERVED DAILY



© Christina Holmes

Open-Face Omelets with Spicy Feta and Escarole

CONTRIBUTED BY ANA SORTUN

TOTAL TIME: 20 MIN

SERVINGS: 2

- FAST
- HEALTHY
- STAFF-FAVORITE
- VEGETARIAN

Chef Ana Sortun is a vegetable genius. Here, she tops her superfast, Middle Eastern-style omelets with a delicious mix of escarole and feta that's been seasoned with scallion and jalapeño.

1 1/2 tablespoons za'atar (see Note)

2 tablespoons plus 2 teaspoons extra-virgin olive oil

3 ounces sheep-milk feta cheese, crumbled (1/2 cup)

1 scallion, white part only, finely chopped

1/2 jalapeño, minced

3 large eggs

2 teaspoons all-purpose flour

1/4 teaspoon kosher salt

3 cups shredded escarole

Pepper

1. In a small bowl, mix the za'atar with 2 tablespoons of the oil. In another bowl, mash the feta, scallion and jalapeño with 1 tablespoon of water until smooth.

2. In a small nonstick skillet, heat 1 teaspoon of the olive oil. In a bowl, beat the eggs with the flour, salt and 1 tablespoon of water (it's OK if a few lumps remain). Pour half the mixture into the skillet and swirl the pan to form a thin omelet. Sprinkle half the escarole and half the feta mixture evenly over the eggs; cook over moderately low heat until the escarole starts to wilt, the feta melts and the omelet is just cooked through, 3 minutes. Slide onto a plate and season with pepper. Repeat with the remaining oil, eggs, escarole and feta mixture.

3. Drizzle the za'atar oil over the omelets and serve.

NOTES If za'atar, the Middle Eastern spice blend, is unavailable, stir 2 tablespoons of olive oil with 1 teaspoon each of sesame seeds and dried oregano.

SUGGESTED PAIRING

Zesty, light-bodied Spanish white wine goes well with this spicy egg dish.

