**Mediterranean Omelet with Fennel, Olives, and Dill**

**Ingredients:**

* 2 tablespoons olive oil, divided
* 2 cups thinly sliced fresh fennel bulb, fronds chopped and reserved
* 8 cherry tomatoes
* 1/4 cup chopped pitted green brine-cured olives
* 5 large eggs, beaten to blend with 1/4 teaspoon salt and 1/4 teaspoon ground black pepper
* 1 1/2 tablespoons chopped fresh dill

**Directions:**

1. Heat 1 tablespoon oil in 10-inch nonstick skillet over medium-high heat. Add fennel bulb; sauté until beginning to brown, about 5 minutes. Cover and cook until softened, stirring occasionally, about 4 minutes. Add tomatoes and mash with fork; mix in olives. Season with salt and pepper.
2. Transfer mixture to medium bowl. Add remaining 1 tablespoon oil to same skillet; heat over medium-high heat. Add beaten eggs and cook until eggs are just set in center, tilting skillet and lifting edges of omelet with spatula to let uncooked portion flow underneath, about 3 minutes. Top with fennel mixture. Sprinkle dill over.
3. Using spatula, fold uncovered half of omelet over; slide onto plate. Garnish with chopped fennel fronds and serve.

Adapted from: [epicurious: for people who love to eat](http://carolynmaul.us3.list-manage1.com/track/click?u=8256b709272fcd4f1f4540047&id=d806e6db8d&e=384c9eedf0" \t "_blank) © Tina Rupp