**Sicilian Omelette in Tomato Sauce**

**Ingredients:**

* 12 eggs beaten
* 1 1/2 c. Parmesan cheese
* 2 lbs tomatoes, diced in 1/2 inch cubes
* 2 garlic cloves, peeled and left whole
* 1/4 c. chopped, fresh, basil
* 1 tbl olive oil
* 1/4 c. chopped parsley

**Directions:**

Mix 2/3 of the cheese into the beaten eggs. Season with salt and pepper to taste. Heat a little oil in large omelette pan and pour in eggs. Make into an omelette. Remove from pan and cut into strips.

Heat the olive oil in a skillet and sautï¿½ the whole garlic gloves. Remove the garlic when it has lightly browned. Add tomatoes and basil. Season to taste with salt and pepper. Cook for 8 minutes, stirring well. The sauce should be well reduced. Toss in the omelette strips and cook for another two minutes. Arrange on a serving dish, Dust with Parmesan cheese, Garnish with parsley. Serves 8