

Feta Omelet with Fresh Bruschetta

Serves: 2 servings

Prep Time: 20 minutes

Imagine velvety omelet meets vibrant herbs, creamy feta, and the finest olive oil – it's a symphony of tastes and textures that'll have your taste buds dancing!



INGREDIENTS

- 4 large Eggs
- 1/4 crumbled Feta Cheese
- 1/4 cup diced fresh Tomatoes
- 1/4 cup fresh Hydroponic Basil from LocAL Lettuce Heads Farm
- 1/2 cup fresh Hydroponic Red Sorrel from LocAL Lettuce Heads Farm
- Salt and Black Pepper to taste
- 2 tbsp of Papa Vince Extra Virgin Olive Oil

HOW TO MAKE

(1) Begin by cracking fresh eggs into a bowl. Slowly the yolks and whites' blend. Whisk until the mixture becomes smooth and uniform. Just like a chef who adds magic to their dish, we will add unique ingredients to make our eggs taste even better. Think of adding a pinch of salt and a sprinkle of pepper to make the flavors pop.

(2) Grab a handful of crumbled feta cheese and let it gently cascade into the egg mixture like a waterfall. As you softly mix the feta with the eggs.

(3) You'll need a non-stick skillet to make your omelet nice and fluffy. Place the skillet on the stove over medium heat, drizzle a bit of Papa Vince's extra virgin olive oil, and pour your mixture of eggs and feta cheese into the pan. Let everything cook gently.

(4) As the edges of the omelet start to look more solid, it's time to get creative with your spatula. Carefully fold one side of the omelet over the other; this helps all the delicious ingredients stay inside and blend.

(5) Cut the tomatoes and LLH fresh basil into tiny pieces.

(6) Next, put this incredible mixture on top of your Feta Omelet and some Red Sorrel leaves. And don't forget to add a little sprinkle of sea salt and freshly ground black pepper – it's like giving your omelet a high-five of taste!

(7) Papa Vince's extra virgin olive oil is more than just a regular ingredient – it's like the conductor of the whole performance. This unique oil is made carefully. It adds a fancy kind of richness. Just a little bit of this oil can make everything taste amazing.