

Strapatsada

Mixed, eggs and tomato omelette

Preparation Time

15 minutes

Ingredients

- 1) 2 Tbsp. olive oil
- 2) 2 ripe tomatoes
- 3) 1/4 cup deseed sweet banana pepper
- 4) 3 eggs
- 5) handful of crumbled feta
- 6) 1 Tbsp. sliced onion

Method

1. Pour the olive oil in the fry pan and heat up on medium-high heat. Add the sliced onion and let it turn to blond.
2. Using a box grater, grate your tomato into the pan and reduce fire to medium to simmer for a couple of minutes or until most of the water is gone.
3. Add your crumbled feta and let it heat through for a minute. Now add the eggs and stir them to scramble until you have cooked to a loose mixture of an omelet. Adjust seasoning with salt and pepper.
4. Plate your omelet, drizzle some extra-virgin olive oil and serve with crusty bread.