

Goat Cheese and Jam Omelet

Ingredients

- 2 large eggs
- Pinch of salt
- 2 tablespoons water
- 1.5 teaspoons butter
- 2 tablespoons crumbled goat cheese
- 2 tablespoons fruit jam (apricot or strawberry)
- 1/2 teaspoon cinnamon sugar



Directions

1. Mix the eggs salt and water until well combined and set aside.
2. Melt the butter in an egg pan over high heat. When the pan is hot and the butter is foamy, pour in the egg mixture all at once. Using a rubber spatula and working quickly, keep lifting cooked egg from the edges of the pan, thus letting the uncooked egg flow down into the bottom of the pan so that it will cook. When most of the egg has become cooked, flip the omelet.
3. Add the goat cheese and jam to one half of the omelet and fold the other half over it.
4. Transfer the omelet to a plate and sprinkle with cinnamon sugar.

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