'EJJET NANA

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ingredients
Tomato-Mint Salad:

- 3 tomatoes, small dice
- 1 shallot, finely diced
- ½ serrano pepper, finely sliced
- 2 cloves garlic, crushed
- ¼ cup lemon juice
- ½ tsp salt
- 2 tsp dried crushed mint

- 2 tbsp olive oil

Omelette:

- 5 eggs
- 1 shallot, finely diced
- 2 tbsp fresh mint leaves, finely chopped
- ½ tsp baking powder
- 2 tsp dried crushed mint
- ½ tsp ground cinnamon
- ¾ tsp salt
- ½ tsp black pepper
- 1 tbsp olive oil

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instructions

1. To make the salad, add the diced tomato, shallot and serrano in a bowl.
2. Add the crushed garlic, lemon juice, salt, and dried mint. Drizzle with olive oil and mix until combined.
3. Crack eggs into a bowl, add the diced shallot, chopped fresh mint, baking powder, dried mint, cinnamon, salt and pepper and whisk until combined. Allow to rest for 10 minutes to activate the baking powder.
4. In a non-stick skillet on medium heat, add the olive oil until it shimmers. Add the egg mixture and resist touching it until it sets at bottom and sides, about 8 to 10 minutes. Use a spatula to check the bottom for doneness.
5. Once the top is a little wet, flip the omelette and cook for 3 more minutes.
6. Slide the omelette into a plate, top with the salad and enjoy with your favorite toasted bread.