Persian Breakfast Omlette

NIBBLEDISH CONTRIBUTOR

Ingredients

4 Large Eggs
2 Tomatoes, Diced
2 Tbsp Tomato Paste
Salt and Pepper
Olive Oil

Serve with:
Middle Eastern Bread i.e. Pita, Lavash, Sangak
Cucumbers, Sliced
Feta Cheese
Basil
Persian Tea

Instructions

1. In a pan, add olive oil and diced tomatoes. Cook tomatoes on medium to low heat until they are completely mashed. Add some more olive oil and tomatoe paste. Cook for additional 5-10 minutes.
2. Add eggs. Scamble and mix together until thoroughly cooked.
3. In a plate place eggs, sliced cucumber, basil, and feta cheese.
4. Serve with warm pita, lavash, sangak or other favorite bread and some black tea.

This is a traditional Persian breakfast. The way this is usually eaten is by taking a piece of bread, adding cheese, and then adding egg on top and eating with a side of cucumber and basil.

Serves 2.