



# 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.*

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