

Savory Spinach and Feta Omelette

A delicious and nutritious omelette filled with fresh spinach and creamy feta cheese, perfect for a satisfying breakfast or brunch.



Main Dish

10 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 2 eggs
- 1 cup fresh spinach
- 2 tbsp crumbled feta cheese
- Salt and pepper to taste
- 1/2 tbsp olive oil

Steps

- 1 Beat the eggs in a bowl and season with salt and pepper.
- 2 Heat olive oil in a non-stick pan over medium heat.
- 3 Add spinach to the pan and cook until wilted.
- 4 Pour the beaten eggs over the spinach.
- 5 Sprinkle feta cheese on top.
- 6 Cook until the omelette is set, then fold it in half.
- 7 Slide onto a plate and serve hot.