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## PEA AND MINT OMELETTE WITH FETA

Prep: 15mins – Serves 1 – Quick & Easy

50g frozen peas  
1 spring onion  
2 eggs  
1 tbsp cream  
1 tbsp fresh mint, chopped  
20g feta  
salt and pepper  
5g butter

1. Cook the peas in boiling salted water for 3 minutes, drain and rinse under a cold, running tap.
2. Trim the spring onion and finely chop.
3. Beat the eggs in a bowl, add the chopped spring onions, the cream, the mint and beat again. Crumble the feta into the egg mixture and season with salt and pepper.
4. Melt the butter in a small frying pan measuring approx. 15cm. Once the butter starts bubbling, add the egg mixture.
5. Allow the egg to start to set a little, then, using a fork, gently drag the egg away from the edges toward the centre of the pan, allowing the uncooked egg to flow behind the cooked egg.
6. When most of the omelette is cooked, fold the omelette over itself and slide onto a plate and serve immediately.

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