

Omelette with Cottage Cheese and Basil

Calories: 92 kcal

Servings: 2

Time: 0 Mins

Ingredients

- 1.00 bunch Basil (fresh)
- 200.00 g Cheese (Cottage)
- 6.00 whole Cherry Tomatoes
- 3.00 whole Eggs
- 0.50 tbsp Olive Oil (or butter)
- 2.00 tbsp Water

Instructions

1. Beat the eggs with the water and season with salt and pepper.
2. Heat ½ oil in a frying pan and bake 1 thin omelet, repeat until you have 2 omeletts. Keep them warm under aluminium foil.
3. Chop the basil finely and mix with the cottage cheese. Season with freshly ground pepper.
4. Cut the tomatoes into quarters. Divide the cottage cheese and tomato over the omelettes and roll up. Cut diagonally and serve immediately.