

Leek 'n' Brie Two Egg Omelet

Serves 1



The Test Kitchen at Simple and Delicious magazine created this subtly flavored and simple omelet. Try it when you want something a little bit elegant! Leeks have a mellow onion flavor that goes well with the Brie.

1 small leek (white portion only),
thinly sliced and thoroughly
washed

1/4 tsp. minced garlic

1 tsp. olive oil

2 tsp. butter

2 eggs

2 Tbs. water

1/2 tsp. salt

1/8 tsp. pepper

1 ounce Brie cheese, diced

In a small nonstick skillet, cook leek and garlic in oil over medium heat for 5 minutes or until tender; remove and set aside.

In the same skillet, melt butter over medium-high heat. In a small bowl, whisk the eggs, water salt and pepper. Pour into skillet (mixture should set immediately at edges). As eggs set, push cooked edges toward the center, letting uncooked portion flow underneath.

When the eggs are set, spoon leek mixture over one side and sprinkle with cheese; fold other side over filling. Slide omelet onto a plate.