

Preparation time: 20 mins

Serves: 4 people

User Rating: ★★★★★

Publication: 24 June 2022

Categories: Quick & Easy, TikTok Recipes, Dinner Recipes, Vegetarian

This Persian omelette is said to be more herb than omelette. Some recipes include sour barberries but they are hard to find so I left them out. If you'd like you can sub in ¼ cup chopped dried cranberries though they will be much sweeter.



Ingredients

- 1 bunch dill (about 1 cup for all herbs)
- 1 bunch parsley
- 1 bunch coriander
- 1 small leek, finely sliced
- 1 clove garlic, finely grated

- ¼ cup roasted walnuts, chopped
- Salt and pepper, to taste
- ½ tsp turmeric
- 6 eggs

Method

1. Chop all the herbs finely and place in a large bowl with remaining ingredients. Mix to combine.
2. Lightly oil a medium frypan and place over medium heat. Add your egg mix and spread into an even layer. Cook until ¾ done, about 5 minutes, then slide onto a clean dinner plate. Place the pan over top and flip the omelette back onto it to cook the raw side until set, another few minutes.
3. Serving options are endless, can be part of a shared meal, breakfast or served with fluffy steamed rice and a little yoghurt.

Notes

Recipe by Camellia Ling Aebischer.