

THE WAY THE COOKIE CRUMBLES



Lox and Goat Cheese Omelets

4 servings

I like a little raw onion on my lox bagels, but if you don't, you probably won't like it here either.

10 large eggs
¼ teaspoon salt
5 ounces goat cheese, crumbled
1 pint grape tomatoes, halved
¼ red onion, minced (optional)
2 tablespoons capers
6 ounces lox, diced
2 tablespoons olive oil

1. In a medium bowl, whisk the eggs, salt, and 2 ounces of goat cheese. In a second bowl, combine the remaining goat cheese, tomatoes, onion, capers, and lox.
2. Heat 1½ teaspoons olive oil in a medium skillet over medium heat. Add one-quarter of the egg mixture. Use a rubber spatula or wooden spoon to gently stir the eggs in a circular motion for about fifteen seconds. Reduce the heat to medium-low and let the eggs cook, without moving, for about a minute. Use the spatula to lift up a small section of cooked egg along the edge of the pan; tilt the pan so raw egg can flow underneath the lifted portion. Repeat this motion around the edge of the skillet. Add one-quarter of the lox mixture, spreading evenly over half of the eggs in the pan. Cover the pan and let cook for 2-4 minutes, until the eggs are just set. Fold the bare half of the eggs over the filling, then slide the omelet onto a plate. Repeat with the remaining eggs and filling.