

Caprese Flat Omelet

Use an 8 1/2" nonstick skillet with an ovenproof handle to make this simple summer omelet. (If the handle isn't ovenproof, wrap it with heavy duty aluminum foil.) It serves one hungry person, or, if serving toast and fruit alongside, it just may serve two. Sharing is friendly.

1 tablespoon extra-virgin olive oil, plus additional for drizzling, if desired
2 large eggs, beaten with a fork
1 1/2 ounces mozzarella, cut into 5 or 6 thin slices
1/2 cup cherry tomatoes (mixed colors), halved
Small fresh basil leaves and coarse salt, for serving

Heat skillet over medium heat. Add the olive oil and allow to warm for one full minute, swirling the pan to coat. Add the eggs.

Swirl the pan above the heat a few times. As the eggs begin to set, lift up one side of the omelet with a small heatproof spatula and allow the oozy eggs to run underneath. After about two minutes, when only a bit of jiggle remains, scatter the cheese slices and tomato halves (cut side up) atop the eggs. Cook 1 minute longer.

Slip the eggs under a hot broiler for 2 to 3 minutes, until the cheese melts, the eggs turn golden brown in the center, and the edges crisp. Remove from the oven and sprinkle with fresh basil leaves and coarse salt. Drizzle with a thin stream of additional olive oil, if desired.