

## **OMELET with POTATOES and GREENS**

Serves 4

1 Onion, peeled and finely chopped  
2 tablespoons butter  
2 tablespoons cold pressed olive oil  
4 medium potatoes cut into small dice  
1-2 cups chopped mixed greens like Kale and Swiss chard  
6 eggs  
1-2 tablespoons of chopped chives,  
(or 1 tablespoon of chopped chives and 1 tablespoon of chopped parsley)  
Celtic Sea Salt and Pepper to taste

Sauté the potatoes in olive oil and butter in a cast-iron skillet until golden. Transfer to a bowl with a slotted spoon. Sauté the onions until golden. Add chopped mixed greens to the skillet and sauté for several minutes. Meanwhile, beat the eggs with sea salt, pepper and chives (or chive-parsley combination). Return potatoes to the pan, combine with onions and greens, flatten to make an even layer and pour the egg mixture over the potatoes. Cook for about 5 minutes over medium heat, lifting edges occasionally so uncooked top part can run under. Finish by placing under broiler for a minute or two. Cut into wedges and serve.

This omelet will go well with

### **Cucumber-Purslane Salad**

3-4 small cucumbers, sliced  
½ cup Purslane leaves  
Cold pressed olive oil  
Celtic Sea salt  
Lemon juice (optional)

Mix all ingredients and serve immediately.

Recipes are created and enjoyed by Masha Levina, Upper Meadows Farm CSA member.