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EVERYTHING PLUS OMELETS (SERVES 4)

½ cup ricotta

⅓ cup fresh basil, torn

¼ cup Parmesan cheese, finely
grated

1 Tbsp. **Everything Plus Dill**

8 eggs

¼ cup olive oil, divided

Stir together ricotta, basil, Parmesan and **Everything Plus Dill**; set aside. Whisk together eggs and 3 tablespoons water. Heat 1 tablespoon oil in 8" nonstick skillet set over medium-high heat; pour in one-quarter of the egg mixture. As eggs set around edge of skillet, gently push cooked portions toward centre of skillet with spatula to create soft curds, tilting and rotating skillet to allow uncooked egg to flow into empty spaces. When eggs are almost set on surface but still moist, cover half of the omelet with one-quarter of the ricotta filling. Fold over; cook for 1-2 minutes. Repeat with remaining egg mixture, filling and oil to make 4 omelets. Serve with tomatoes.



•Everything Plus Dill