

Baked Pumpkin Omelette

An omelette is a dish that works wonderfully at any time of the day. You can have it for breakfast, pack it in a lunchbox for work, or serve it as a light dinner. It's hearty and easy to make, making it an ideal dish for those who are not passionate cooks. If you dream of a delicious meal with a Middle Eastern twist, check out our recipe. The baked pumpkin omelette with spinach, feta, and za'atar is waiting to be discovered! Our autumn suggestion is sure to please your taste buds!

INGREDIENTS

- 8 free-range eggs
- 300 g fresh spinach
- 100 g pumpkin
- ½ block of feta cheese
- Salt to taste
- ½ teaspoon of za'atar Jasmeen
- 2 tablespoons of olive oil



Preparation:

Preheat the oven to 200 degrees Celsius (about 400 degrees Fahrenheit). Cut the pumpkin into thick slices and bake for about 30 minutes. Meanwhile, sauté the spinach in a pan with a little salt. Next, transfer the pumpkin and spinach to a baking dish.

In a separate bowl, beat the eggs and pour them over the vegetables. Then, sprinkle feta cheese and za'atar on top. Bake everything for about 30-40 minutes. Serve immediately with your favorite salad.