



CAULIFLOWER AND FETA OMELET

SERVES 2

ACTIVE TIME: 20 MIN. START TO FINISH: 30 MIN.

Little bites of cauliflower add wonderful texture to this open-face omelet; salty-tangy feta gives it character.

5 large eggs
2½ tablespoons extra-virgin olive oil
½ medium head cauliflower, cut into 1-inch-wide florets (3 cups)
1 garlic clove, minced
½ cup crumbled feta (2 oz)
¼ cup packed flat-leaf parsley leaves

* Beat eggs with ¼ teaspoon salt.
* Heat oil in a 10-inch heavy nonstick skillet over medium-high heat until it shimmers, then sauté cauliflower until browned and tender, 5 to 9 minutes. Reduce heat to medium, then add garlic, ¼ teaspoon salt, and ½ teaspoon pepper and sauté 1 minute.

► Pour eggs over cauliflower. Cook, lifting edges to let uncooked egg run underneath and shaking skillet occasionally to loosen omelet, until almost set, 4 to 5 minutes. Slide out onto a large plate. Put skillet over omelet and, using pot holders, firmly hold plate and skillet together, then invert omelet back into skillet and cook 1 to 2 minutes. Slide out onto plate and sprinkle with feta and parsley.

LAMB CHOPS WITH SUN-DRIED TOMATO BUTTER

SERVES 4

ACTIVE TIME: 15 MIN. START TO FINISH: 25 MIN.

We found ourselves craving this sun-dried tomato butter, not just spreading it on lamb chops but also tossing it with orzo and smearing it onto slices of toast.

1 garlic clove
¼ cup chopped sun-dried tomatoes packed in oil, drained

½ cup walnuts
¼ teaspoon ground coriander
¼ teaspoon cayenne
1 tablespoon chopped flat-leaf parsley
½ stick unsalted butter
½ teaspoon fresh lemon juice
8 rib lamb chops (¾ inch thick; 2 lb)
GARNISH: lemon wedges

► Mince and mash garlic to a paste with ¼ teaspoon salt. Transfer paste to a food processor and pulse with sun-dried tomatoes, walnuts, coriander, cayenne, parsley, and ½ teaspoon black pepper until finely chopped. Blend in butter and lemon juice, then season with salt.

► Preheat broiler. Lightly oil rack of a broiler pan. ► Pat lamb chops dry and sprinkle with ½ teaspoon salt and ¼ teaspoon pepper (total), then broil on rack of broiler pan 4 to 5 inches from heat, turning once, 6 to 7 minutes total for medium-rare. Spread tomato butter over chops.

For more **EVERY DAY** recipes, see page 54.