

FEATURED RECIPES:

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SMOKED SALMON & ZUCCHINI OMELETTE

-Smoke up a yummy omelette sandwich using our Gardenia Focaccia.

Ingredients:

- 1 tsp olive oil
- 3 egg whites
- 1 tbsp low-fat milk
- Black pepper to taste
- 1/2 small zucchini, thinly sliced
- 2 slices smoked salmon
- Dash of lemon juice
- 1 slice Gardenia Focaccia (about 36g)

**Cooking Method:**

1. Heat olive oil in a pan.
2. Separate the egg whites from the yolks and place the egg whites in a bowl.
3. Add the milk to the egg whites and season with black pepper.
4. Beat egg mixture with a fork until slightly foamy.
5. Pour egg mixture into the pan, and cook omelette until just set.
6. Place the zucchini and smoked salmon slices on the omelette.
7. Season with lemon juice, and fold the omelette over.
8. Slide the omelette onto a plate and serve with a slice of Gardenia Focaccia.