

Egg, Tomato and Feta

Breakfast Pita



Preparation: 10 minutes | Cooking: 5 minutes | Servings: 2

Ingredients:

- 2 large eggs
- 1 (5-inch) whole-wheat pita, halved
- ¼ cup diced cucumber
- ¼ cup diced tomato
- 1 tablespoon crumbled feta cheese
- ¾ teaspoon za'atar, divided
- 1 teaspoon extra-virgin olive oil

Instructions:

Combine ¼ cup each of cucumber and tomato, 1 tablespoon feta and ½ teaspoon za'atar in a small bowl; toss to coat. Heat 1 teaspoon oil in a large nonstick skillet over medium heat. Break 2 eggs, one at a time, into the skillet. Cover and cook until the whites are set, about 2 minutes. Uncover and cook until the whites are completely set and the edges are crisp, about 2 minutes, 30 seconds. Sprinkle the eggs with the remaining ¼ teaspoon za'atar and place each inside a pita half. Divide the cucumber-tomato mixture between the pitas.