

## **OPEN-FACED OMELET WITH ARUGULA SALAD**

3 to 4 tablespoons Butter Olive Oil  
2 teaspoons Modena 25 Star White Balsamic Vinegar  
Kosher salt and freshly ground pepper  
5 cups baby arugula  
¼ cup pitted Kalamata olives, halved  
½ cup torn roasted red peppers  
8 large eggs  
2 tablespoons milk  
4 ounces feta cheese, crumbled  
2 ounces thinly sliced prosciutto, pulled apart into thin strips

1. Whisk 2 tablespoons Butter Olive Oil, the Modena 25 Star White Balsamic Vinegar, ¼ teaspoon salt, and pepper to taste in a medium bowl. Add the arugula, olives and roasted red peppers but don't toss yet (you don't want the arugula to wilt).  
Set aside while you prepare the omelets.
2. Whisk the eggs, milk and a pinch of salt in a bowl. Heat a medium nonstick skillet over medium heat, add about 1 teaspoon olive oil, and then pour in 1 cup of the egg mixture and stir gently with a rubber spatula to distribute the egg in the bottom of the pan. Cook until these eggs until they are just set but the underside is not brown, about 4 minutes, and then slide the omelet onto a plate. Repeat to make 3 more omelets, adding about 1 more teaspoon Butter Olive Oil to the skillet between each.
3. Toss the arugula salad, and then pile on top of the omelets. Scatter the feta and prosciutto on top.

Serves 4

A Toast to All Things adaption from the Food Network.