



a baked Persian herb omelet.

sabzi opt for stovetop cooking—calling for generous amounts of oil as well as inverting the omelet—we preferred the ease and comparative lightness of baking.

## Baked Persian Herb Omelet (Kuku Sabzi)

*Start to finish: 1 hour  
(20 minutes active) | Servings: 6*

**B**AKING THIS PERSIAN EGG dish—treating it more like a cake than an omelet—let us skip the tedium of stove-top frying and flipping. Pulsing the herbs and scallions in the food processor was easier and faster than hand-chopping, and the texture was better. Dried cranberries were a good stand-in for traditional Persian barberries—lending a sweet-and-savory balance—but the recipe also works without them.

**Don't use less** than the 2 tablespoons of oil to grease the pan; it should pool at the bottom and

generously coat the sides. It crisps the edges and boosts the omelet's flavor.

—ELIZABETH GERMAIN

- 5 tablespoons extra-virgin olive oil
- 2 cups lightly packed flat-leaf parsley leaves
- 2 cups lightly packed cilantro leaves and tender stems
- 1 cup coarsely chopped fresh dill
- 6 scallions, trimmed and coarsely chopped
- 1½ teaspoons baking powder
- 1 teaspoon kosher salt
- ¾ teaspoon ground cardamom
- ¾ teaspoon cinnamon
- ½ teaspoon ground cumin
- ¼ teaspoon ground black pepper
- 6 large eggs
- ½ cup walnuts, toasted and coarsely chopped (optional)
- ⅓ cup dried cranberries, coarsely chopped (optional)
- Plain whole-milk Greek-style yogurt, to serve (optional)

■ **Heat the oven to 375°F** with a rack in the upper-middle position. Trace the bottom of an 8-inch-square or 9-inch-round cake pan on kitchen parchment, then cut inside the line to create a piece to fit inside the pan. Coat the bottom and sides of the pan with 2 tablespoons of the oil, turning the parchment to coat both sides.

■ **In a food processor**, combine the parsley, cilantro, dill, scallions and remaining 3 tablespoons of oil. Process until finely ground. In a large bowl, whisk together the baking powder, salt, cardamom, cinnamon, cumin and pepper. Add 2 of the eggs and whisk until blended. Add the remaining 4 eggs and whisk until just combined. Fold in the herb-scallion mixture and the walnuts and cranberries, if using. Pour into the prepared pan and smooth the top. Bake until the center is firm, 20 to 25 minutes.

■ **Let the kuku cool** in the pan on a rack for 10 minutes. Run a knife around the edges, then invert onto a plate and remove the parchment. Reinvert onto a cutting board or serving platter. Cut into wedges or squares and serve warm, cold or at room temperature with a dollop of yogurt, if desired. The kuku can be refrigerated for up to 3 days, tightly wrapped. ♦