

One Pan Baked Eggs with Veggies and Fetta



Preparation time: 25 mins
Serves: 4 people
User Rating: ★★★★★

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Not sure what to cook for dinner but you're after something simple and quick? Then this one is for you! This one pan recipe makes cooking and clean up easy while giving you a delicious meal to enjoy. Give it a crack yourself.



Ingredients

- 4 eggs
- 120g baby spinach leaves
- 100g semi-dried tomatoes, chopped
- 70g Danish feta cheese, crumbled
- 2 tbsp roughly chopped fresh basil
- 4 shallots, thinly sliced
- 1 tbsp olive oil
- Wholegrain slices of toast, to serve
- Black pepper, to taste, to serve

Method

1. Preheat oven to 180°C/160°C fan forced.
2. Place spinach in a non-stick ovenproof frypan over medium heat with a drizzle of olive oil and allow to wilt slightly.
3. Add tomatoes, fetta, basil and shallots to the frypan and mix gently together. Drizzle with the olive oil.
4. Create 4 indentations in the mixture and gently crack an egg in each of the indents. Cover with foil and bake for 15 minutes, or until the egg whites are set and the yolk is cooked to your liking. Season with black pepper to taste, and serve.

Notes

Recipe created using the Solidteknics 26cm nöni™ Frypan