

Green Skillet Baked Eggs

Makes 2-4 servings

3 tablespoons olive oil

4 scallions, sliced (white and pale-green parts only)

10-12 cups fresh baby spinach (10-12 ounces), or use chopped kale, Swiss chard, mustard greens, etc

1-2 teaspoons lemon juice

4 large eggs

Sea salt and black pepper

red pepper flakes, optional

Yogurt-Feta Sauce, on back

Preheat oven to 350°F. In an oven-proof 10 to 12-inch skillet, heat oil over medium heat then add the sliced scallion and cook until totally soft and golden brown, just about 10 minutes.

Add as many greens as will fit in the skillet, to start and squeeze of fresh lemon juice, along with a pinch of salt. Increase the heat to medium-high and cook, stirring frequently and adding more spinach a handful at a time as it wilts. Cook until all the greens are just wilted (4 to 5 min for spinach, 7-8 for hardier greens.) Taste and season with salt and pepper, add more lemon juice as needed.

Turn off the heat. Using tongs, remove the greens to a plate or bowl, allowing excess liquid to drip off and remain behind in the pan. Pour off any water or liquid in the pan then add greens back to that same pan. Make 4 deep indentations in the spinach in the center.

Carefully break 1 egg into each of the hollowed out indents. Be careful not to pop the yolk.

Bake until the whites are set, about 10 minutes.

Serve the eggs warm, with the Herby Yogurt Feta Sauce drizzled over top. Sprinkle with red pepper flakes and serve with lemon wedges, if you'd like.

Herby Feta Yogurt Sauce

4 ounces feta cheese

3 ounces plain or greek yogurt

1 small clove garlic, minced

2 teaspoons fresh dill or fennel (optional)

2 teaspoons fresh chives, chopped

1 tablespoon olive oil + extra for drizzling

juice + zest from ½ lemon

Place feta cheese, yogurt, garlic, herbs, olive oil and lemon juice and zest in food processor and process until smooth and creamy. Cover and set in the fridge until you are ready to serve.

Alternatively, chop all the herbs very finely along with the feta. Stir everything together for a slightly chunky sauce.

Can be made a day or two ahead.

