

Indulgence

with
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Baked Eggs with Spinach and Mushrooms

½ medium onion, finely chopped
1 garlic clove, finely chopped
2 tablespoons unsalted butter
5 oz mushrooms, thinly sliced
10 oz baby spinach leaves
1/3 cup heavy cream
½ teaspoon salt
¼ teaspoon freshly-ground black pepper
4 extra-large eggs
2 tablespoons freshly grated parmesan

Preheat oven to 400 degrees and lightly butter two oval baking dishes.

Cook the onion and garlic in the butter in a heavy skillet over moderate heat, stirring, until softened, about 2-3 minutes. Add the mushrooms and cook, stirring occasionally, until tender and just beginning to brown, about 3 minutes. Add spinach and cook, covered, stirring 2 or 3 times, until wilted, about 2-3 minutes. Remove lid and cook, stirring, until excess liquid is evaporated, 2-4 minutes. Add cream, salt and pepper, and simmer, stirring occasionally, until slightly thickened.

Divide the vegetables between the two baking dishes. Make two indentations in each dish and carefully crack an egg into each indentation. Bake in the middle of the oven until the whites are just set, about 10-13 minutes. Lightly season the eggs with additional salt and pepper as desired and sprinkle with parmesan cheese.

Serves 2

Variations:

Use Swiss chard leaves in place of the spinach leaves.

Add pear tomatoes to the mushrooms and saute for 2-3 minutes before adding the spinach.

After putting the vegetable mixture and eggs into baking dishes, cut ½ tomato into 4 wedges and nestle 2 wedges on opposite sides of each dish. Then add 1 slice cooked chopped bacon to each dish. Sprinkle with parmesan cheese before putting dishes into oven.