

BAKED EGGS



INGREDIENTS

- 10g butter
- 8 eggs
- Semi dried tomatoes
- Spring onions
- 1/4 cup of crumbled feta
- 1 cup of torn basil leaves
- Olive oil
- Black pepper

METHOD

1. Preheat the oven to 180°C. Grease 4 individual 1-cup ramekin dishes.
2. Mix together the crumbled feta and basil leaves and divide evenly between the dishes.



3. Place a layer of semi sun dried tomatoes and spring onions into the dishes. Bake in the oven for 15 minutes.
4. Remove from oven and crack an egg on top of each dish.
5. Drip some olive oil over each egg, cover with foil and return to oven for a further 5 minutes. Season with black pepper.