

Herbed Baked Eggs

serves 2

Ingredients:

1 clove minced garlic
1 teaspoon chopped parsley
1 large basil leaf, chopped
1 tablespoon fresh grated parmesan cheese
2 tablespoons organic heavy whipping cream
1 tablespoon grass fed butter
4 large cage-free eggs
salt and pepper to taste

Directions:

In a small prep bowl, mix together the garlic, parsley, basil & parmesan cheese, set aside.

Using two small prep bowls, break 2 eggs in each.

Place individual baking dishes (I used Lodge enamelware cocottes) on a baking sheet, then add 1 tablespoon of the heavy cream and 1/2 tablespoon butter to each. Place under a broiler on Lo for a couple of minutes until bubbly.

Remove from the oven and carefully add two eggs to each dish, top with the herb & cheese mixture, and add a sprinkle of salt and pepper.

Return to the broiler and bake for about three minutes. Spin the baking sheet around and broil another couple of minutes until the center is set as you desire.

Serve with bacon for a yummy Saturday morning brunch!