

Baked Eggs with Smoked Salmon, Arugula and Manchego



Serves: 4-6



Cooking Time: 1 hour



Level: Easy



INGREDIENTS

8 large eggs
1.5 cups diced leeks, white and pale green parts only
1.5 cups chopped arugula, plus a little extra for garnish
4 ounces smoked salmon, cut into small cubes
2/3 cup grated Manchego cheese, plus more for garnish
1 tablespoon olive oil or butter
salt and freshly ground pepper to taste
4 8-ounce ramekins or oven-safe bowls

PREPARATION

1. Preheat oven to 400 degrees.
2. Warm a sauté pan over medium-low heat. Add the oil or butter. When hot, add the leeks and sauté until just soft, about 4 or 5 minutes.
3. Turn heat off but keep the leeks in the pan. Add the arugula and stir, allowing the greens to wilt.
4. Grease the four ramekins. Divide the leek/arugula mixture evenly between them.
5. Do the same with the salmon, adding about one ounce to each container in a thin layer over the greens.
6. Next, divide the Manchego amongst the four, also in a thin layer, over the salmon.
7. Carefully crack two eggs into each ramekin, taking care to not break the yolk.
8. Atop the eggs, sprinkle a touch more Manchego and finish with a few twists of the pepper mill.
9. Place the ramekins on a shallow baking sheet and bake until the whites have set, about 12-15 minutes.
10. Garnish with a little more chopped arugula and serve.