

Silverbeet and dukkah baked eggs

10m prep | 25m cook | 4 servings ★ ★ ★ ★ ★



11 Ingredients

- 1 tbsp extra virgin olive oil
- 1 brown onion, finely chopped
- 2 garlic cloves, crushed
- 400g can diced tomatoes
- 100g chargrilled red capsicum, chopped
- 1 bunch **silverbeet**, stems removed, leaves chopped
- 4 eggs
- 100g fetta cheese, crumbled
- 2 tbsp lemon and herb dukkah (see notes)
- 1/4 cup fresh mint leaves
- 4 pita breads, chargrilled, to serve

3 Method Steps

- **Step 1** Preheat oven to 200C/180C fan-forced.
 - **Step 2** Heat oil in a 24cm round (base) flameproof frying pan over medium-high heat. Add onion. Cook, stirring, for 4 to 5 minutes or until softened. Add garlic. Cook, stirring, for 1 minute. Add tomatoes, capsicum and 1/4 cup water. Bring to the boil. Reduce heat to low. Simmer for 5 minutes. Add silverbeet. Cook, stirring, for 2 minutes or until silverbeet just wilts. Remove from heat.
 - **Step 3** Using the back of a large spoon, make 4 holes in silverbeet mixture. Crack one egg into each hole. Sprinkle with fetta. Season with salt and pepper. Transfer to oven. Bake for 10 to 12 minutes or until eggs are cooked to your liking. Sprinkle with dukkah and mint. Serve with chargrilled pita.
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RECIPE NOTES

Dukkah is an Egyptian spice blend made from roasted nuts, seeds and spices. It can be found in the spice aisle at the supermarket.

