

Smoked salmon and sour cream baked eggs

05m prep | 15m cook | makes 4



7 Ingredients

- 2/3 cup sour cream
- 1 1/2 tbsp chopped dill, plus extra sprigs, to serve
- 1/4 small red onion, finely chopped
- 1/3 cup frozen Coles Brand Australian Baby Peas, thawed
- 100g smoked salmon, chopped
- 4 eggs
- Toasted Coles Bakery Stone Baked White Sourdough Vienna, to serve

3 Method Steps

- Step 1** Preheat oven to 200°C or 180°C fan. Grease 4 ramekins (see note) or 9cm ovenproof dishes. Place on a baking tray.
 - Step 2** Combine sour cream and dill in a small bowl. Season with pepper. Scatter onion in each ramekin. Divide peas, salmon and half the sour cream mixture among ramekins. Crack an egg into each. Top with remaining sour cream mixture.
 - Step 3** Bake for 12-15 mins or until eggs are just set. Set aside for 1 min to settle. Top with extra dill. Serve with toast.
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RECIPE NOTES

We used Coles cook & dine ramekins.