



## Skillet-Baked Eggs with Spinach, Yogurt and Chili Butter

Adapted from Bon Appetit, this recipe flavors spinach with melted leeks and green onions, then bakes eggs on top, and finishes with a dollop of yogurt and a drizzle of melted butter spiced with red chili. Serve the dish in one large ovenproof skillet or two smaller ones.

*Serves 2-4*



- 2/3 c. dripped homemade SCD yogurt
- 1 garlic clove, halved
- coarse salt
- 2 Tbs. real butter, divided
- 2 Tbs. olive oil
- 3 Tbs. chopped leek (white and pale-green part only, well washed)
- 2 Tbs. chopped green onion (white and pale green part only)
- 10 c. fresh spinach (not baby; 12 oz)
- 1 t. fresh lemon juice
- 4 large eggs
- 1/4 t. crushed red pepper flakes and a pinch of paprika
- 1 tsp. dried oregano, crushed

Mix yogurt, garlic, and a pinch of salt in a small bowl. Set aside.

Preheat oven to 325 degrees. Melt 1 Tbs. butter with oil in a large heavy skillet over medium heat. Add leek and green onion; reduce heat to low. Cook until soft, about 7 minutes. Add spinach and lemon juice; season with salt. Increase heat to medium-high; cook, turning frequently, until wilted, 4-5 minutes.

Transfer cooked spinach mixture to a 10-inch ovenproof skillet, leaving excess liquid behind. If using 2 smaller skillets, divide mixture between skillets. Make 4 deep indentations in center of spinach in larger skillet or 2 indentations in 2 smaller skillets. Carefully break 1 egg into each hollow, taking care to keep yolks intact. Bake until egg whites are set, 10-15 minutes, or until cooked to your preference.

Melt remaining 1 Tbs. butter in a small saucepan over medium-low heat. Add pepper flakes, pinch of paprika and a pinch of salt and cook until butter starts to foam and browned bits form at bottom of pan, 1-2 minutes. Add oregano and cook for 30 seconds longer. Remove garlic halves from yogurt; discard. Spoon yogurt over spinach and eggs. Drizzle with spiced butter.