



Baked Eggs with Harissa Cream and Roasted Diced Tomatoes

Yield: 4 servings

INGREDIENTS	MEASUREMENTS
Eggs	4
Heavy Cream	1 cup
SupHerb Farms Fusions® Moroccan Harissa Paste	1-2 oz to taste
SupHerb Farms Fresh Frozen Roasted Diced Tomatoes	8 oz
Butter	2 tsp
Spinach, sautéed	1 cup
Salt and Pepper	To taste

PREPARATION

1. Prepare ramekins with butter.
2. Prepare harissa crema by combining SupHerb Farms Fusions® Moroccan Harissa Paste, heavy cream, salt and pepper. When complete, set aside.
3. Divide SupHerb Farms Fresh Frozen Roasted Diced Tomatoes and sautéed spinach evenly among the prepared ramekins. Cut the 2 tsp. butter into small pieces and divide among the ramekins, sprinkling the pieces evenly over the tomato mixture.
4. Break an egg into each ramekin. Season with the remaining 1/2 tsp. salt and 1/2 tsp. pepper, dividing evenly.
5. Drizzle each egg with 2 tsp. of the cream. Arrange the ramekins on a rimmed baking sheet.
6. Bake until the egg whites are opaque and the yolks have firm edges and are soft in the center, about 15 minutes at 350 degrees.

TO SERVE

Let cool slightly and serve with buttered toast.

CHEF'S NOTES

- This could also be made in a larger oven safe dish for a one pot meal. This saves time on individual prepping of ramekins.
- For the harissa crema: I like mine spicy so, add a little to start and taste. If you prefer spicier then add more.