

Eggs in a Basket of Greens

serves 4

4 eggs

1/4 cup onion, minced

1 clove garlic, minced

1/2 cup mushrooms, sliced

4 cups chard (or other green), washed

1 Tablespoon butter

Lay the chard leaves flat, cut out the stem. Stack the leaves neatly and roll lengthwise into a neat bundle. Thinly slice the bundle to create thin strips of chard (This is important because the long strips get a bit tangled in the pan and contribute to the basket effect).

In a skillet over medium heat, melt butter and add onion, garlic, and mushroom. Saute 3-5 minutes until softened. Add chard and season with salt. Cover pan and cook for 5-10 minutes until greens have wilted and begun to soften. Stir mixture to evenly distribute all the ingredients.

Make depressions in the greens mixture for each of the eggs. Crack eggs into the pan, cover, and reduce heat to medium-low. Cook until egg white is set, but yolk is still runny (approximately 10 minutes). Scoop one "egg basket" on each plate and serve with toast or potatoes.