

# chattavore

## BAKED EGGS WITH CREAMY GREENS & TOAST FINGERS

Prep time: 20 minutes

Cook time: 20 minutes

Serves 4

- 4 slices sturdy sandwich bread, cut into 1-inch wide strips
- 4 tablespoons unsalted butter, melted
- 1 teaspoon Dijon mustard
- 1/4 teaspoon salt
- 3 tablespoons unsalted butter
- 1/2 small onion or 1 shallot, finely chopped
- 4 ounces cremini mushrooms, cleaned and sliced
- 9 ounce bag spinach
- 3 tablespoons flour
- 1/2 cup heavy cream
- 1/2 cup grated parmesan plus more for serving
- 1/2 teaspoon grated nutmeg
- salt and pepper
- 4-8 large eggs

1. Preheat the oven to 425 degrees. Lightly oil 4 1-cup ramekins with canola oil or melted butter.
2. Whisk the melted butter, Dijon mustard, and 1/4 teaspoon salt together. Pour over the bread strips in a large bowl and toss to coat. Spread the bread on a large baking sheet. Sprinkle with parmesan and set aside.
3. In a 10-12 inch skillet, melt the remaining butter over medium heat. Sauté the onion or shallot until it begins to turn transparent. Add the mushrooms and cook until soft. Add the spinach and cover, removing cover frequently to stir, until the spinach has completely wilted. Place the bread into the oven for approximately 20 minutes, until lightly browned.
4. Sprinkle the flour over the onion, mushroom, and spinach mixture. Stir together and cook for one minute, then add the cream and cook until thickened. Add the cheese, salt and pepper, and nutmeg and stir to combine.
5. Divide the spinach mixture among the prepared ramekins. Make a shallow well in each using a spoon and top with one or two eggs. Lightly salt the tops of the eggs. Place on a baking sheet and into the oven for 7-10 minutes, until the tops are set (you can set them under the broiler briefly if needed).
6. Serve the eggs immediately with parmesan cheese for topping and toast fingers for dipping.