

Breakfast Bounty

By Dennis Bills
Makes 4 servings*

Ingredients:

4 oz. Kerrygold Pure Irish Butter
¼ cup Avocado Oil or Olive Oil
1 medium sweet onion, chopped fine
2 medium or large poblano peppers, cleaned and chopped to ¼"
4-5 shiitake mushrooms, stem-removed and sliced
1 14.5 oz. can of Muir Glen fire-roasted, diced tomatoes
½ tsp. ground ginger
½ tsp. ground basil
8 farm fresh eggs
optional: Avocado, baby spinach, salt and pepper (to taste)



Preparation:

1. In a non-stick pan on the stovetop, melt butter and avocado oil on low heat.
2. Add onion, cooking for a few minutes until slightly softened.
3. Next, add poblano peppers, cook until softened over low heat.
4. Finally, add the shiitakes and the spices, mixing well with other vegetables and butter/oil. Cook it all evenly together, covered, at a low-medium heat for 3 minutes.
5. Then, add the canned tomatoes and cover. Let simmer for 3 minutes or so until condensation appears on the lid.
6. Crack eggs individually into a liquid measuring cup (or other bowl with pour spout). Add one by one into the tomato sauce mixture, spacing them to avoid any contact between eggs (**as pictured to the right**).
7. Cover and let cook until the yolks are firm to your preference. Whites should be firm (not loose or liquidy). Allow at least 2-3 minutes for soft yolks, longer for harder yolks.
8. To serve, place avocado & spinach (optional) in bottom of individual bowls, cover with eggs and a generous portion of the cooked sauce. Individuals can add salt & pepper to taste.



Store leftovers (if you have any!) in the fridge up for to few days.

*Recipe can be adjusted according to group size. Recommended to prepare 2 eggs per person, adjust other ingredients accordingly.