

GARLIC SCAPE EGGS

with Garlic Scape Pesto
Serves 1



Garlic Scape Pesto brings life to a morning routine of eggs. Great with pickled onions, capers and tomatoes.

INGREDIENTS

2 Eggs
1T Garlic Scape Pesto
1T Olive Oil
1/4t Salt
Pinch Black Pepper

DIRECTIONS

1. Warm a small non-stick saute pan over medium low heat. When the pan is warm, add the olive oil and garlic scape pesto.
2. Allow the pesto to cook for 2-3 minutes, cooking out the raw garlic flavor. It will smell sweeter.
3. Add your eggs and use your spatula to spread the white of the egg out a little bit, so that it cooks evenly without over cooking the yolk.
4. Sprinkle the tops of the egg with salt and pepper.
5. Cook until the whites are custard-y white near the yolk. If it is moving slowly, increase the heat a smidge or place a lid on to gently cook from the top.
6. Serve immediately.

