

Spanakopita Baked Eggs



Preparation time: 25 mins

Serves: 4 people

User Rating: ★★★★★

Publication: 8 May 2022

Categories: Quick & Easy, Dinner Recipes, Breakfast Recipes, Lunch Recipes

Full of green goodness and vitamin D - these Spanakopita Baked Eggs make the perfect one-pan meal that is quick and easy to make for breakfast, lunch or dinner!

Recipe by Camellia Ling Aebischer



Ingredients

- 6 eggs
- ½ bunch silverbeet or 120 g bag baby spinach
- 4 cloves garlic, sliced
- 2 tbsp olive oil
- 1 leek, cleaned and thinly sliced
- ½ bunch dill, chopped
- ½ bunch flat parsley, chopped
- ½ cup cream or stock of choice

- 100 g feta, crumbled
- ½ tsp salt
- Pepper, to taste
- Fresh pita or crusty bread, to serve

Method

1. Remove stems from silverbeet and coarsely chop leaves, set aside.
2. In a large pan over medium heat brown garlic in olive oil, then add leek and saute till softened. About 2-3 minutes. Add back your silverbeet or baby spinach and wilt.
3. Once softened, add the dill and flat parsley and stir through. Add cream and season with salt and pepper to taste. Then, use a spoon or spatula to move the mix aside and create 6 evenly-spaced wells for the eggs to sit in.
4. Turn the heat to low and crack your eggs carefully into the wells. Place a lid on the pan* and cook over low heat until the whites have set but yolks are still runny, about 5 minutes. Check the wobble on the whites and cook to your liking.
5. Garnish with a little extra chopped dill, parsley and fetta if you like. The best way to serve this is in the middle of the table, straight from the pan, with fresh bread on the side.

Notes

These eggs are baked in the same way that shakshuka is like a baked egg dish. You could pop the spinach mix and eggs into an ovenproof dish and bake for 5-10 minutes at 200°C if you prefer.

*Hint: If using a pan which doesn't have a lid, you can cover the pan with aluminium foil instead.