



FINCH + FENNEL

Crispy Parmesan Eggs

YIELDS: 2 Servings

INGREDIENTS:

- 1 tsp Extra-Virgin Olive Oil
- ½ c Parmesan, coarsely grated
- 4 Eggs
- F+F Porcini Champignon Sea Salt



INSTRUCTIONS:

1. Brush 1 teaspoon olive oil into a thin layer on the bottom of a 10-inch nonstick or well-seasoned cast-iron skillet & place over medium heat.
2. Sprinkle ½ cup Parmesan in an even layer, covering the bottom of the pan.
3. Cook for 2 minutes until cheese begins to melt.
4. Crack eggs onto cheese, then cover pan & cook until eggs are starting to set but are not cooked through, 2 to 3 minutes.
5. Uncover & turn heat to medium-high to finish cooking eggs for another 1 to 2 minutes, until edges are crisp & golden brown.
6. Make sure the cheese doesn't get too brown. If it goes past light golden, turn down heat.
7. Season eggs with F+F Porcini Champignon Sea Salt.

Enjoy!

