



FARM FRESH IN MAY

FRIED EGGS WITH GREENS & MUSHROOMS

INGREDIENTS:

SAGE-CHILE BUTTER

- 4 Tbsp unsalted butter
- 1 Tbsp fresh sage leaves
- 1/4 tsp crushed red-pepper flakes

GARNISH

- finely grated Parmesan cheese

EGGS & GREENS

- 2 Tbsp extra-virgin olive oil
- 10 ounces button
or cremini mushrooms, sliced
- coarse salt
- 2 cloves garlic, sliced thin
- 6 cups cooking greens
(such as collard, mustard,
or kale) cut into 3/4 inch strips
- 2 Tbsp water
- 2 Tbsp unsalted butter
- 4 large farm fresh eggs

INSTRUCTIONS:

1. Make the sage-chile butter: Melt butter in a saucepan over medium heat. Add sage and red-pepper flakes. Simmer until sage is crisp, about 3 minutes.
2. Make the eggs and greens: Heat a large, heavy skillet (preferably cast iron) over high heat. Swirl in oil. Cook mushrooms with 1/2 teaspoon salt until golden and tender, 4 to 5 minutes. Reduce heat to medium. Stir in garlic, then greens and water. Cook, stirring, until greens wilt. Add unsalted butter, and stir until melted.
3. Push greens to make 4 wells. Crack 1 egg into each. Season with salt. Cook for 4 minutes. Let stand until whites are set but yolks are still runny, about 4 minutes. Drizzle with sage-chile butter. Garnish with cheese.
Enjoy!