



laddle poached eggs over steak home fries

NIBBLEDISH CONTRIBUTOR

Ingredients

3 yukon gold potatoes, cut into 1/2 inch rounds and cut in half again.
2 eggs
1/2 cup of olive oil
1 small red onion cut in strips
1 bunch of green onions chopped
1 tablespoon of paprika, some for sprinkle
3 tablespoon of steak seasoning mix, (mrs. dash works great)
salt and pepper, few grinds of the mill
1 teaspoon of vinegar
water, fill pot 3/4 of the way full

Instructions

boil water then reduce to simmering boil

pre-heat the oven to 450

wrap baking sheet in tin foil, coat with cooking spray

add potatoes, olive oil, red onions, paprika, steak seasoning, salt and pepper and toss it around to coat evenly

pour the potatoes in the baking sheet and spread out evenly. put it in the oven for about

45 minutes, tossing at least once during the process

in the boiling pot, add the vinegar
grab a ladle if available and coat the inside with cooking spray.

crack the egg over a bowl, then pour into the ladle

submerge the ladle in simmering water so that water fills the ladle but be sure the egg doesn't fall out. hold in this position until the egg is cooked to preference. usually about 3 to 4 minutes for medium. repeat for the other egg.

remove the potatoes from oven and place in a plate or wide bowl, place the poached eggs on top. sprinkle with paprika and garnish with green onions.

options...

i make these poached for my wife, i enjoy fried eggs myself and they taste great with the potatoes...