

# Shirred eggs (en cocotte) over refreshing greens

NIBBLEDISH CONTRIBUTOR

## Ingredients

#### **Eggs**

- 4 Eggs
- 2 teaspoons unsalted butter
- 4 thin lemon slices
- 4 teaspoons goat cheese

#### Salad

- 3 handfuls greens (arugula is perfect)
- 1/2 an asian pear, thinly sliced
- 1/2 cup cherry tomatoes, halved
- 1/4 cup red onion, diced

## Dressing

- 1/8 cup lemon juice
- 1/8 cup cider vinegar
- 1 overripe avocado
- Fresh herbs (thyme, tarragon, dill, parsley, whatever)

### Instructions

The eggs are good with anything. The salad and dressing are simply a particularly tasty option. Serves two.

### **Eggs**

- 1. Preheat the oven to 375 F
- 2. Butter two small oven-proof ramekins or dishes
- 3. Crack an egg into each, top with a crumble of goat cheese, a sprinkle of salt and pepper, and a half-moon slice of lemon
- 4. Bake for 15 minutes or until set.
- 5. For an extra touch, crisp up the tops under the broiler for about 45 seconds.

#### The rest

- 1. Combine all dressing ingredients and either shake fiercely in a tightly-lidded jar or blitz with a food processor.
- 2. Toss salad ingredients, arrange on two plates.
- 3. Gently scoop out the eggs and lay on top of the greens.
- 4. Give the whole thing a healthy scoop of the dressing.
- 5. Serve with a crusty piece of bread.