Rosemary Baked Eggs

NIBBLEDISH CONTRIBUTOR

Ingredients

4 large eggs
1 tsp rosemary, finely chopped
½ tbsp butter (split)
1 tbsp milk
1-2 tsp grated parmesan or manchego
sea salt/pepper

Instructions

Preheat the oven to 375. Pour half a tbsp of milk and half of the butter into 2 ramekins. Crack 2 eggs into each ramekin without breaking the yolk. Sprinkle with salt/pepper and rosemary. Add parmesan or manchego over the top and bake for 20 to 25 minutes. Allow egg to set for a minute when you remove them from the oven and serve with fresh fruit, toast and jam and my favorite, coffee. This is wonderful for the weekend.