

Breakfast for a crowd

EGGS two ways, feeds 5-8

NOTE: This is kind of like a breakfast "bar situation". I like to prepare all the ingredients, lay them out on a cutting board for people to grab. Then as I make the eggs, the kids (or adults) all make the bagels, and put their own sandwiches together. I just put the eggs on top of their bagels, or beds of greens. Then we all eat together.

Fried eggs over tomatoes, avocado, arugula, and pesto.

Fried eggs over bagels, cream cheese and tomatoes.

Ingredients:

1 dozen eggs
1 bunch of fresh arugula
3-4 vine ripe tomatoes, sliced
1 Jar pre or homemade pesto
1 ripe avocado, sliced
1 bunch of plain bagels (my kids like dave's killer)
1 tub of philadelphia cream cheese
Neutral oil for frying
EVOO for finishing
Salt + Pepper to taste

Pans for frying, plates and cutting boards for serving

Method:

1. Prep all the above ingredients, see note above. Heat up a non-stick frying pan, fry the eggs to your liking. Then on a plate put arugula, sliced tomatoes and avocado. Drizzle with a little EVOO, and pesto. Salt + pepper to taste. (be sure to not use too much salt; the pesto has a bit). Top with as many eggs to your liking.

2. If using bagels, make those first, add your cream cheese, and other desired toppings I listed. Then the egg. Smoosh together and enjoy!

We also serve this with fresh OJ, coffee, and tea.

