

Poached Eggs Italian

Ingredients

- 1/2 Tbsp fresh basil leaves
- 2 Tbsp extra virgin oil
- 2 plum tomatoes diced
- 1 Tbsp balsamic vinegar
- 4 large eggs
- 2 slices fresh Italian bread toasted
- 1/2 cup mozzarella cheese

Preparation

- Finely chop the basil
- Dice the tomatoes and mix together with extra virgin olive oil and balsamic vinegar

Cooking

- Take the Italian bread and cover with mozzarella cheese. Melt the cheese under the broiler just until it starts to bubble and brown. While melting the cheese, start your poached eggs.
- Add enough water to a medium skillet to measure 1-1/4 inches.
- Sprinkle salt generously into water.
- Bring water to a simmer over medium heat.
- Crack eggs one at a time and gently slip into water. Cook until egg whites are just set and egg yolks are still runny, about three minutes.
- Place hot toast on plates
- Using slotted spoon, transfer 2 eggs drained, to each piece of bread.
- Spoon the bruschetta over the eggs and serve.

Serves 2