

Baked Egg with Spinach, Mushrooms, and Leek

Serves 1

*Adapted from the recipe for “Eggs Baked Over Sautéed Mushrooms and Spinach” in the October 2011 **Food & Wine** magazine.*

1 tablespoon unsalted butter
½ cup cremini mushrooms, sliced
¼ cup thinly sliced leek (white and light green part only)
1 green onion, thinly sliced
½ small garlic clove, minced
1 teaspoon soy sauce
2 tablespoons dry red wine
5 ounces spinach, washed, dried, stems removed (ends up being about 3.5 ounces)
1 large egg
Salt, to taste
Freshly ground black pepper, to taste

Preheat the oven to 350 degrees. Melt the butter in an 8-inch skillet over medium heat. Add the mushrooms and cook, covered, for about 5 minutes or until soft. Stir the mushrooms as needed. Add the leek, green onion, and garlic and stir to combine. Cook for 2 minutes or until just soft.

Carefully add the soy sauce and dry red wine to the pan and let them reduce by about half. Add the spinach in handfuls and stir until it wilts before adding more. Remove the skillet from the heat and create a “nest” in the middle of the pan. Crack the egg into the nest and place the pan in the oven.

Bake for 8 minutes or until the white of the egg has just set. Remove the pan from the oven and season with salt and pepper. Serve immediately with buttered toast. For an extra touch of decadence (which lets face it we all deserve), I like to finish this dish with some truffle-infused salt.

This recipe came from *Minced* at www.mincedblog.com.