



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Free-range Eggs

Did you know you can add crushed egg shells straight to the soil in your garden? While it might not help this season's plants, it will help to add calcium directly to the soil as the shells decompose.



1 Italian Baked Eggs with Ciabatta Toasts

Free-range eggs baked Italian style in puttanesca sugo loaded with veggies, topped with creamy fior di latte cheese. Served with ciabatta toasts.

 25 minutes

 4 servings



 Chicken

20 August 2021

Make a Frittata

Sauté the vegetables and chicken then combine in an oven dish with whisked eggs. Top with torn fior di latte cheese and bake until set!

FROM YOUR BOX

RED ONION	1
YELLOW CAPSICUM	1
CHERRY TOMATOES	1 bag (200g)
THYME	1/2 packet *
COOKED CHICKEN BREAST 	1 packet (250g)
PUTTANESCA SUGO	1 jar (500g)
FREE-RANGE EGGS	6-pack
FIOR DI LATTE CHEESE	1 tub
CIABATTA LOAF	1
SPINACH LEAVES	1/2 bag (100g) *
 ARTICHOKES	1 tub

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, vinegar (of choice)

KEY UTENSILS


large frypan with lid

NOTES

Halve 2 garlic cloves and rub against toasted bread for quick garlic bread (optional).

We used balsamic vinegar for the leaves.

No gluten option - bread is replaced with GF bread.

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.**



1. SAUTÉ THE VEGETABLES

Heat a large pan with **oil** over medium heat. Slice onion and capsicum, halve cherry tomatoes. Add to pan as you go and cook until softened (roughly 6-8 minutes).



2. SIMMER THE SAUCE

Add thyme leaves from 1/2 packet (or to your liking) along with cooked chicken. Stir in puttanesca sugo and **1/3 jar water**. Season with **salt and pepper**.

 **VEG OPTION - Cook as above without chicken.**



3. ADD EGGS AND CHEESE

Make 6 indents into sauce and carefully crack in the eggs. Cover and cook for 8-10 minutes or until eggs are cooked to your liking. Tear fior di latte and place on top of eggs halfway to melt.




4. TOAST BREAD (OPTIONAL)

Slice ciabatta and toast in a fry or griddle pan, oven or toaster (see notes).



5. DRESS THE LEAVES


Toss spinach leaves with **1/2 tbsp vinegar** and **1/2 tbsp olive oil** (see notes).

 **VEG OPTION - Drain artichokes and toss through leaves.**



6. FINISH AND SERVE

Serve the baked eggs at the table with toasted ciabatta toasts. Top with any extra thyme and dressed leaves.

 **VEG OPTION - Top with dressed leaves and artichokes.**

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

