

Company Eggs

Yields 6 servings

This dish is a great way to serve eggs for a group. Take the eggs out of the oven when the whites are slightly undercooked; carryover cooking will finish them.

Ingredients

- 2 T olive oil
- 1 small onion, finely diced
- 4 garlic cloves, minced
- Kosher salt, freshly ground pepper
- 2 bunches Swiss chard, thick center ribs and stems removed, leaves coarsely chopped (about 12 C)
- 1/2 C heavy cream
- 12 large eggs
- 2 ounces sharp white cheddar, grated (about 1/2 C)

Equipment

- cutting board
- chef knife
- liquid measuring cup
- dry measuring cup
- cheese grater
- sauté pan
- 9x13 baking dish
- spatula

Directions

Preheat oven to 400°. Heat oil in a large skillet over medium heat. Add onion and garlic; season with salt and pepper. Cook, stirring occasionally, until onion is softened, 8-10 minutes. Add chard to skillet by the handful with a good pinch of kosher salt, tossing to wilt between additions. Cook, tossing often, until tender, 8-10 minutes. Add cream and simmer until thickened and almost evaporated, 8-10 minutes; taste before seasoning with salt and pepper.

Spread chard mixture evenly in a prepared 13x9x2-inch baking dish. Using the back of a spoon, make 12 small, evenly spaced divots in the chard mixture. Crack eggs into divots. Season eggs with salt and pepper. Sprinkle cheese over. Bake, rotating dish once, until egg whites are almost set and yolks are still runny, 15-18 minutes. Let stand 5 minutes before serving.

DO AHEAD: The chard and cream mixture can be made 1 day ahead. Cover and chill. Reheat before transferring to baking dish.

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