

Baked Eggs & Cheesy Garlic Bread

with Brussels Sprouts & Fingerling Potatoes

Chefs, tonight we're serving up an all-time family favorite: breakfast for dinner. We're baking up a skillet of crispy fingerling potatoes, thinly sliced Brussels sprouts, onion and eggs, topped with melty Fontina cheese. On the side, we're making truly special oven-baked garlic bread. We're melting butter and garlic together, spooning it into our bread with grated Parmesan cheese and baking it in foil, for a warm, toasted loaf. With our eggs and veggies, it makes for a hearty, savory and utterly gourmet take on classic comfort food.



Ingredients

- 4 Farm Eggs
- 2 Small Baguettes
- 4 Cloves Garlic
- 1 Pound Multicolored Fingerling Potatoes
- 1 Red Onion
- ½ Pound Brussels Sprouts
- 1 Bunch Parsley
- Knick Knacks**
- 4 Ounces Fontina Cheese
- 4 Tablespoons Butter
- ¼ Cup Grated Parmesan Cheese

Makes 4 Servings

About 605 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Slice the potatoes into ¼-inch-thick rounds. Keeping the bottom intact, slice each baguette crosswise into 1-inch-thick pieces. Peel and mince the garlic. Peel the onion and cut into large wedges; separate the layers. Cut off and discard the stem ends of the Brussels sprouts; halve lengthwise and thinly slice crosswise. Remove and discard the cheese rind; small dice. Pick the parsley leaves off the stems; discard the stems.

2



Start the vegetables:

In a large pan (nonstick and oven-safe, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potatoes** and season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until browned and tender.

3



Prepare the garlic bread:

While the potatoes cook, cut a piece of aluminum foil twice the length of a sheet pan. Line the sheet pan with the foil, allowing half the foil to hang off one of the edges. Place the **baguettes** on the foil-lined sheet pan. In a small pot, combine the **butter** and **half the garlic**; season with salt and pepper. Cook on medium, swirling occasionally, 2 to 3 minutes, or until well combined and the butter has melted. Evenly spoon the garlic butter and **Parmesan cheese** into the slices in the baguettes. Fold the excess foil back over the baguettes, then tightly roll the edges of the foil together to seal.

4



Finish the vegetables:

Add the **onion** to the pan of potatoes; season with salt and pepper. Cook stirring occasionally, 3 to 5 minutes, or until softened. Add the **Brussels sprouts** and **remaining garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Remove from heat. (If your pan isn't oven-safe, transfer the finished vegetables to a baking dish.)

5



Bake the eggs & toast the garlic bread:

Using a spoon, create 4 wells in the **finished vegetables**. Crack an **egg** into each well; season with salt and pepper. Top with the **Fontina cheese**. Bake 6 to 8 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven. While the eggs bake, place the **garlic bread** in the oven and toast 7 to 9 minutes, or until the cheese has melted and the baguettes are crispy. Remove from the oven.

6



Serve your dish:

Garnish the **baked eggs** with the **parsley**. Serve with the **toasted garlic bread**. Enjoy!