

# Spanish-Style Eggs

with Summer Squash, Piquillo Peppers, & Aioli

**PREP TIME:** 15 minutes

**COOK TIME:** 30-40 minutes

**SERVINGS:** 2

We're giving "breakfast-for-dinner" a gourmet twist tonight with a few Spanish ingredients. After cooking a robust medley of vegetables, including summer squash (yours may be green zucchini, grey zucchini, or yellow squash) and sweet peppers, we're stirring in smoky piquillo peppers and sherry vinegar, both of which add distinctive tang and flavor. We're finishing the dish with melted cheese and hearty eggs (topping the pan with aluminum foil while cooking helps the yolks achieve the perfect silky consistency), while a creamy aioli adds a bit of richness when stirred into the mix.



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 Crisp & Minerally

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## Ingredients



2  
CAGE-FREE  
FARM EGGS



4 oz  
SWEET  
PEPPERS



1 clove  
GARLIC



1  
SUMMER SQUASH



1  
YELLOW ONION



1  
YUKON GOLD  
POTATO

## KNICK KNACKS:



4  
ROASTED  
PIQUILLO PEPPERS



3 Tbsp  
MAYONNAISE



2 Tbsp  
TOMATO PASTE



2 oz  
PIAVE CHEESE



2 Tbsp  
SHERRY VINEGAR



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### 1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Medium dice the potato.
- Medium dice the squash.
- Peel and small dice the onion.
- Cut off and discard the sweet pepper stems; halve lengthwise, then remove and discard the ribs and seeds. Thinly slice the sweet peppers crosswise.
- Roughly chop the piquillo peppers.
- Peel and roughly chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- Grate the cheese on the small side of a box grater.



### 2 Start the vegetables:

- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **potato**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and slightly softened.
- Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened.
- Add the **onion and sweet peppers**; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and softened.



### 3 Finish the vegetables:

- Add the **tomato paste** to the pan. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.
- Add the **piquillo peppers, vinegar, and 3/4 cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, 2 to 3 minutes, or until slightly thickened and saucy.
- Turn off the heat; season with salt and pepper to taste.

### 4 Make the aioli:

- While the vegetables cook, in a bowl, combine the **mayonnaise and as much of the garlic paste as you'd like**. Season with salt and pepper to taste.



### 5 Cook the eggs & plate your dish:

- Using a spoon, create 2 wells in the center of the pan of **cooked vegetables**. Crack an **egg** into a bowl; carefully pour into 1 well. Repeat with the remaining egg. Season the eggs with salt and pepper.
- Evenly top the eggs and vegetables with the **cheese**. Cook on medium-high, loosely covering the pan with aluminum foil, 2 to 4 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.
- Divide the finished vegetables and eggs between 2 dishes. Serve with the **aioli** on the side. Enjoy!