

# Sauteed greens with eggs, mint & feta



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Preparation 15 mins | Cooking 15 mins | Serves 4

*This delicious dish is great for breakfast, brunch or an easy light dinner.*

- 1½ tbs olive oil
- 3 green onions (shallots), trimmed and thinly sliced
- 1 long green chilli, deseeded and finely chopped
- 2 garlic cloves, finely chopped
- 1 tsp ground cumin
- 1 tsp ground smokey paprika
- 3 cups (about 60g) shredded trimmed kale leaves
- 300g washed and trimmed English spinach leaves, roughly chopped
- 4 free-range eggs, at room temperature
- 50g feta, crumbled
- ¼ cup small mint leaves
- Grilled sourdough bread and dukkah, to serve

**STEP 1** Heat oil in a large heavy-based (about 23cm base) frying pan over medium heat. Add green onions, chilli and garlic and cook, stirring, for 1 minute. Stir in cumin and paprika and cook, stirring, for 1 minute or until fragrant.

**STEP 2** Add kale to pan and sprinkle with 1 tbs water. Cook, tossing constantly, until wilted. Gradually, add the spinach and toss until just wilted. Cover, reduce heat and simmer for 2 minutes. Make 4 indentations into the vegetable mixture. Crack an egg into each, cover and cook for 4-5 minutes until eggs are almost set (or cooked to your liking).

**STEP 3** Scatter with feta and mint. Serve with grilled sourdough bread and dukkah.