



EGG IN THE HOLE

INGREDIENTS

- 2 eggs
- 2 pieces of white bread
- butter
- salt

PREP TIME: 2 MINS

COOK TIME: 5 MINS

SERVES: 1

DIRECTIONS

1. Cut out the center of the bread. Use a cookie cutter or even a drinking glass. Save cut out circles for dipping into yolk.
2. Crack the eggs into a small bowl.
3. Heat the butter in a medium saucepan over medium heat.
4. Fry bread on one side. Then flip bread and pour one egg into each hole.
5. Serve sunny-side up or flip again before serving.
6. Garnish with sea salt and salsa or any other sauce.

