



# Salsa Verde Baked Eggs

## Ingredients

- 1 pound tomatillos, halved
- 1/4 of a red onion
- 4 jalapeños, deseeded and halved lengthwise
- 1 clove garlic
- Kosher salt and fresh ground black pepper to taste
- 1/4 cup cilantro, plus more for garnish
- 1/4 cup crumbled Cotija cheese
- Olive oil cooking spray
- Corn tortillas, for serving, optional

## Instructions

1. Preheat the oven to 400 degrees F.

### Salsa Verde

1. Place the tomatillos and jalapeños in a medium saucepan with water to cover. Drain and remove stems from the tomatillos and jalapeños.
2. Puree the garlic, onion, tomatillos, jalapeños, and salt in a blender until smooth. Add the cilantro and pulse a few times to just combine, you should still see bits of cilantro in the sauce. Taste for seasoning and set aside until ready to use.

### Baked Eggs

1. Spray a medium sized, oven safe skillet with cooking spray and pour in 1 cup of the salsa verde.
2. Gently crack 4 eggs on top of the salsa and season with salt and pepper. Place the skillet into the oven and bake for 12-15 minutes or until the egg whites are cooked, but the yolks are still runny. Remove from the oven and top with the Cotija cheese then bake for another minute. Garnish with cilantro and serve immediately with warm corn tortillas.



Serves: 4

### Nutrition Info (per serving)

*Cals: 198; Fat: 13g; Fiber 3g; Protein: 11g*