

Eggs on Greens Pizza

Season: Any

Type: Pizza (Italian)

Difficulty: 

Serves: 6

Equipment:	Ingredients:
Large bowl Measuring cups and spoons Baking tray with baking paper Wooden spoon	1 qty basic pizza dough 6 eggs Olive oil Garlic Fresh tarragon ½ of a 400g tin chopped tomatoes 6 cups fresh greens (eg kale, spinach, silverbeet) – Chiffonade Salt and pepper

Method:

Preheat oven to 220°C.

Heat a frying pan over a medium heat.

Add the greens with a little bit of water and stir until wilted.

Remove from the pan and drain on paper towels to remove excess moisture.

Press out the pizza dough to fit the tray.

Drizzle with olive oil and scatter with a small amount of garlic and fresh tarragon.

Add the tomato and the greens.

Bake for 10 minutes.

Remove the pizza from the oven.

With the back of a spoon, make indentations for the eggs.

Crack an egg into each hole that you have made.

Return the pizza to the oven and bake until the eggs are set and the pizza crust is golden.