

# Eggs Caprese



Level: Easy  
Serves: 1

Prep Time: 5 minutes  
Cooking Time: 10 minutes

For one serving:

- 1 round fried egg (see cooking instructions below)
- 1 tsp. basil pesto (store-bought or homemade)
- 1 thin slice of fresh mozzarella
- $\frac{1}{4}$  to  $\frac{1}{2}$  tsp. (or to your liking) thinly minced red onions
- 1 slice fresh tomato
- Shredded fresh mozzarella, for garnish at top



Line a toaster oven sized lipped pan with foil. Place the round fried egg on the lined pan. Layer ingredients listed as above, or to your liking (Picture D). Toast or broil in a toaster oven until the cheese on top has melted and browned. Serve immediately.

To cook the round fried egg (total cooking time about 5 to 8 minutes per egg):

Preheat a non-stick frying pan. Place a stainless steel round cookie cutter (I used a 3-inch diameter one) in the frying pan. Spray the frying pan and the inside of the cookie cutter with non-stick cooking spray (Picture A). Crack an egg and place in the round cookie cutter (it's okay if some egg escapes from the bottom of the cookie cutter). With a toothpick, break the yolk and swirl the yolk into the egg whites a few times to combine (Picture B) (to ensure nothing moves while doing this, you can carefully hold the cookie cutter with one hand using tongs or a small paper towel, while mixing the egg yolk with the toothpick in your other hand). Let the egg cook on medium low heat in the round cookie cutter until the sides are firm, about 4 to 6 minutes (the middle can still be runny). Once the sides are firm, lift the cookie cutter and remove it from the pan (it should slide right out). With a flipper or turner (spatula), flip the egg over to cook the top (Picture C). The egg should hold its round shape. Cook egg for another 1 to 2 minutes. (If you like your egg runny, another option is to not break the yolk while cooking the egg and cook it in less time.)



Picture A



Picture B



Picture C



Cooked eggs!



← Picture D, layering the eggs caprese...