

## EGGS ON RISOTTO CAKES WITH BASIL AND SPINACH

serves 2

This fast and filling breakfast makes quick use of leftover risotto, by making cakes and frying them up crispy as a "toast" for fried eggs. You could also make a bunch of risotto on purpose just for such a beautiful breakfast.

- 2 cups fresh greens
- Juice of half a lemon
- Kosher salt and fresh ground pepper
- 2 tablespoons olive oil
- 1 cup leftover, cold risotto--any kind (Use my risotto recipe from [the previous post](#) if you like.)
- 2 eggs
- 2 sprigs fresh basil

Divide the greens between 2 plates; squeeze lemon over each and sprinkle lightly with salt and pepper. Set aside.

Heat a small skillet with the oil over medium-high heat. Divide the risotto in half and pat each into about a half-inch patty. Add to skillet; fry on one side until brown, turn over, and fry until the other side is brown and crispy. Place one patty on each layer of greens.

Break the eggs into the skillet, season with salt and pepper, and fry as desired. (Over easy is my preferred method here.) Add an egg to the top of each risotto cake. Garnish with a sprig of fresh basil. Serve hot.

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