

kalamata egg salad with charred red peppers

2 servings

- 2 teaspoons olive oil
- 1 sweet red or yellow bell pepper, large dice
- crushed red pepper
- 4 eggs
- kosher salt and fresh ground black pepper
- a big handful of greens -- any
- a small handful of pitted kalamata or other olives
- sherry or balsamic vinegar
- olive oil for drizzling, optional

Heat an 12-inch non-stick skillet over medium-high heat with oil and the chopped bell pepper. Let cook 5-8 minutes, watching closely, or until peppers are just charred; add crushed red pepper. Stir. Cook another minute or two. Crack four eggs into the pan, one into each quadrant. Season egg yolks with a small sprinkle of salt and pepper. Reduce heat to low. Add greens on top of the eggs and sprinkle again with a bit of salt and pepper. Cover and let cook 3 minutes or until eggs are cooked to your liking.

With a plastic spatula, loosen the egg salad and tip onto a plate. Add the olives and a drizzle of balsamic vinegar, as well as some olive oil, if desired. Using a sharp knife, cut the egg salad in half and serve hot, warm, or at room temperature. Serve with corn muffins if you like. (recipe below)

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