

**Misc.**

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## **Baked Eggs with Olives**

Relish Magazine

**Servings: 1**

*TO MAKE BREADCRUMBS: Tear half a loaf of ciabatta into 1/2-to 1-inch pieces. Toss with olive oil and a little salt, then toast on a baking sheet at 350 degrees until dry. Place in a food processor and pulse until small crumbs form. Add one teaspoon of chopped, fresh thyme.*

**2 eggs**

**2 tablespoons heavy cream**

**2 Castelvetrano (Sicilian) or other green olives, pits removed and torn into 2 or 3 pieces**

**1/8 teaspoon coarse salt**

**freshly ground black pepper**

**3 tablespoons toasted breadcrumbs**

Preheat oven to 375 degrees.

Crack two eggs into an individual-sized gratin dish, being careful not to break the yolks. Drizzle on the cream, scatter bits of olive around the eggs, and sprinkle with salt and pepper.

Bake about 6 minutes until the whites are set and yolks are very loose. (The dish will continue to cook once it's out of the oven.)

Sprinkle breadcrumbs over the top of each dish. Serve hot.

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Per Serving (excluding unknown items): 251 Calories; 21g Fat (76.1% calories from fat); 13g Protein; 2g Carbohydrate; 0g Dietary Fiber; 465mg Cholesterol; 377mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat.