

Turkish Eggs

Serves: 2 Print

Ingredients:

For the Aleppo Butter:

- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 5 cloves of garlic, smashed
- 1 tsp aleppo pepper

For the Turkish Eggs:

- 1 cup plain non fat greek yogurt
- ½ tsp salt
- 1 tsp dill, minced
- 2 eggs
- 1 tsp white vinegar
- flaky sea salt, to taste
- pita or naan bread, for serving

Directions:

1. Make the Aleppo Butter: Heat butter, olive oil, and garlic in a small saucepan over medium low heat. Bring to a gentle simmer, and simmer for 7-8 mins, flipping the garlic occasionally so that it doesn't burn. Once the garlic is a light golden color, remove from heat. Remove the garlic from the oil, mash it with a fork or chop it finely if it gets crispy in places, and transfer to a mixing bowl. Add aleppo pepper to the butter mix, and stir well to incorporate.
2. Make the Yogurt: Add greek yogurt and ½ salt tsp to the bowl with the roasted garlic. Mix it very well, and microwave for 1 minute. Add dill, and mix well.
3. Poach the Eggs: Bring a small saucepan filled with water and 1 tsp vinegar to a light simmer over medium high heat. Break each egg in to a small ramekin, being careful not to crack the yolk. As soon as the water starts to bubble, add a generous pinch of salt to the water. Carefully, drop the eggs in to the water, and set the timer for 3 minutes. If the water starts to bubble more than a light simmer, reduce the heat. When the time is up, remove the eggs from the water with a slotted spoon, and blot with a paper towel to dry.
4. To serve, divide yogurt between two bowls. Top each bowl with a poached egg and a drizzle of aleppo butter. Serve with pita or naan bread and a sprinkle of flaky sea salt. Enjoy!

Recipe notes:

*Aleppo pepper is a spice that's a little sweet with a tiny smidge of heat. I get mine from Amazon, and it's totally worth ordering. I love it. If you don't have it, you could also use a hot paprika.

