

Individual Winter Garden Casseroles

Serves 3

Ingredients:

- 1 tablespoon olive oil
- 1 medium shallot, finely diced
- 1 teaspoon paprika
- 6 small white or red potatoes, diced into ½” cubes
- 2 tablespoons vegetable stock
- 1 cup tomato sauce (or spaghetti sauce)
- 1 can diced tomatoes with chili spices
- 2 cups fresh spinach
- 3 whole eggs
- 2 teaspoons olive oil
- 2 tablespoons panko (or breadcrumbs)

Directions:

1. Preheat the oven to 375F. In a medium skillet heat the olive oil over medium-high heat, then saute the shallots for 3-5 minutes or until translucent.
2. Stir the paprika, potatoes, and vegetable stock into the skillet with the shallots. Cook for 10-12 minutes or until the potatoes are almost done.
3. Stir the tomato sauce and diced tomatoes into the potato mixture and bring to a simmer.
4. Add the spinach leaves to the pan and stir until they are beginning to wilt.
5. Divide the potato mixture between three small dishes making an indentation in the middle of the mixture. Crack one egg into the indentation of the mixture in each dish. Bake for 12-14 minutes or until the egg is cooked through.
6. While the dishes are in the oven, heat 2 teaspoons of olive oil in a small skillet (or the same medium skillet that has been wiped out). Stir the panko into the olive oil and cook, stirring, until the panko is crisp. Sprinkle the panko over the eggs when the dishes come out of the oven.

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