

Asparagus-Egg-Asiago Broil

This is an easy brunch or light dinner meal. Just imagine a bed of savory parmesan asparagus topped with the yolk of a soft cooked egg, salty pancetta, and melted Asiago cheese accompanied by some crusty Italian bread and a good Chianti.

Servings: 4 for brunch

Ingredients

2 oz. Pancetta (thinly sliced) *
1 Recipe [Parmesan Asparagus](#) (cut asparagus in 1 inch lengths)
6 Lg Eggs
2 TBS Unsalted Butter
Salt and Pepper to taste
¼ C Asiago Cheese (grated) *

3 mini Au Gratin dishes

Prepare one recipe of Parmesan Asparagus cutting the asparagus into 1 inch lengths before baking.



While the asparagus are baking, cut the pancetta into small pieces and fry until crisp. Drain on paper towels.

When the asparagus come out of the oven divide them into three mini au gratin dishes that have been coated with cooking spray and top with the bacon. Turn the oven to High Broil.

Melt 1 tablespoon of butter over



medium heat in a large frying pan until the butter stops foaming. Fry 3 eggs until the bottoms are set but the top is still clear. Add salt and pepper to taste. Place them on top of the asparagus. Repeat with the remaining 3 eggs.

Top the eggs evenly with the Asiago cheese. Place under the broiler until the eggs are set and the cheese has melted. The yolks should still be runny. Serve immediately with some crusty Italian bread and a nice Chianti.

*** *Pronto Substitutes***

Asiago Cheese – You can substitute either parmesan or romano cheese.

Pancetta – You can substitute bacon.

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