

Smoky Scrambled Eggs on Sourdough Toast

Adapted from Plenty by Yotam Ottolenghi

Serves 2:

Ingredients

2 dried chipotle chiles
2 garlic cloves, thinly sliced
2 scallions, chopped
2 plum tomatoes, chopped
1 tablespoon olive oil
4 extra large eggs
kosher salt and freshly ground black pepper
2 thick slices country sourdough bread
olive oil
unsalted butter

Garnishes:

sour cream
chopped cilantro leaves
Maldon sea salt

Preparation

Begin by hydrating the chipotle: place the chiles in a small bowl and cover with boiling water.

Let soak for 15 minutes until soft.

Cut off the stem ends, remove the seeds and chop.

In a skillet, heat olive oil over medium heat and sauté garlic and scallions until tender, about 2 minutes.

Add the chopped tomatoes and chipotle; cook, stirring for 2 minutes more.

In a small bowl, whisk the eggs with a pinch of kosher salt and freshly ground black pepper until beaten.

Pour into the pan and stir to scramble as they cook.

Cut a country loaf of sourdough into thick slices.

Heat a grill pan lightly coated with olive oil until almost smoking.

Grill the slices of bread until they're toasted on both sides; butter while hot.

Mound the scrambled eggs on top of the buttered bread.

Top with a large dollop of sour cream, sprinkle with chopped cilantro and Maldon sea salt.

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