The Easter Bunny’s Eggs in a Basket

A picture containing table, plate, food, meal

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Ingredients:

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| Phil’s Fresh Pasture Raised Eggs | 6 |
| Garlic cloves, minced | 3 cloves |
| Parsley, minced | 2 tbsp |
| Salt | Pinch |
| Pepper | Pinch |
| Olive oil | 2 tbsp |
| Sourdough baguette, approx. 24” long | 1 |

Directions:

1. Preheat oven to 400F. Mix garlic, parsley, salt and pepper with olive oil. Saute in a small saucepan on medium heat until garlic is just browned. Remove from heat and set aside
2. Place baguette on a sheet of foil and roll up the sides to hold the bread in place. Cut six holes in top of baguette with a serrated knife. Space evenly apart with enough depth and width to hold one egg, being careful not to cut through the bottom of the bread. Press down on the bread in the hole to make room for the egg and olive oil mixture. Spoon olive oil mixture into each hole. Crack one egg into each hole.
3. Cover baguette gently with one large piece of foil, creating a “tent” for the first minutes. Open the tent and cook until egg white is set, but yolk is soft and runny, about 15 minutes.
4. Remove from oven and gently remove foil. Cool slightly and sprinkle with salt and pepper. Slice baguette in spaces between the eggs. Serve immediately.