

OLIVE OIL FRIED EGGS WITH FRESH HERBS & TOMATO SALAD

INGREDIENTS

- About 2 cups mixed herbs & micro greens
- 1 or 2 green onions - thinly sliced
- About 1 cup sliced tomatoes
- 2 eggs
- 3 tbsp. olive oil
- White or apple vinegar for salad
- Sea salt
- Black pepper

PREPARATION

1. Divide the herbs, greens, green onions and tomatoes between two plates. Season both with a generous pinch of flaky sea salt, and a grind of two black pepper.
2. Drizzle with a little bit of vinegar and a healthy drizzle of olive oil. Set plates aside while you cook eggs.
3. Heat up 1 tbsp. olive oil in a skillet over barely above medium heat. Give the eggs plenty of room to crisp up. Add a little more olive oil if needed.
4. When oil is hot, crack the eggs onto the pan. Stay careful as it may sputter and splatter a bit.
5. Cover and cook for about 3 minutes, until edges are crispy and white is set but yolk is still runny, or until desired doneness.
6. Season eggs with a generous sprinkle of sea salt and a few grind of black pepper and plate with the salad.
7. Serve immediately and enjoy!

