BAKED EGGS WITH GARLICKY COLLARD GREENS

INGREDIENTS

- 4 large eggs
- 1 whole bunch of collard greens stemmed and chopped
- 3 cloves of garlic finely chopped
- 1-2 tbsp. olive oil
- 1/4 tsp. black pepper
- 1-2 tbsp. toasted sesame seeds for garnish
- 2 tbsp. liquid aminos (or gluten-free soy sauce)

PREPARATION

1. Preheat the oven to 350°F and then preheat a large skillet over medium heat. Add the olive oil and then add the chopped garlic after a while.
2. Stir frequently for about 1 minute and watch closely as garlic can burn quickly.
3. Add the chopped collard greens and toss them with the garlic. Sauté for 2-3 minutes or until they have slightly wilted but not completely cooked.
4. Season with pepper and toss again.
5. Use a wooden spoon to move the collards around and make 4 little nests for the eggs. Crack eggs into each nest and season with pepper. Transfer the whole skillet to the oven.
6. Bake for 5-6 minutes to get a slightly runny yolk or 7-8 minutes for a harder yolk.
7. Once the eggs are cooked, remove them from the oven and drizzle the liquid aminos over the top. Sprinkle with sesame seeds.
8. Serve and enjoy!

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