

## **Eggs Jambon**

(Spanish or Italian dish, depending on the cheese and meat used)

Set oven at 350-375 degrees, depending on elevation.

### Ingredients for one egg Jambon

- Round ham slice for each egg
- Smear of pesto
- 2 eggs for each person served
- 1 cherry tomato for each person, halved
- Shredded Manchego Cheese for Spanish flavor or Mozzarella if interested in an Italian flavor

### Preparation

Spray the muffin tins with Pam or smear them with Olive Oil. Then place a slice of ham into the tin. It should buckle a little, but able to stay in place, touching the bottom of the tin, making a bowl. (If it cannot, the ham is too thick.) Smear a little pesto on to the inside bottom of the ham bowl. Break the egg and put the ingredient in the ham bowl. Slice the cherry tomato and plop it on the top of the egg. Sprinkle a little (I mean a very little) Manchego cheese on top of the egg and tomato. Sprinkle lightly with salt and pepper.

Put a sheet of aluminum foil lightly on top of the muffin tin. Place the muffin tin into the oven once it has reached the target temperature. Cook for 25-30 minutes. Take it out and look at the eggs. If the albumin is solid white, the food is cooked. If it is still clear, then cook them for another 10 minutes or until the albumin turns white. The edges of the ham may have turned dark and that is OK.

Take off the aluminum foil and put a towel over the tin until served to preserve heat. If the dish sits out for more than 10 minutes, put the dish back into the warm oven until ready to be served.

Using your fingers pick up the ham bowl, it should come out from the tin easily. Place on the plate, garnish and serve. You can add things like grilled asparagus to make the plate more colorful.