

## Eggs Milano

10/2106

### Ingredients:

- 1 lb. of Italian Sweet Sausage
- Hash Brown package
- 12 Eggs
- Raw leaf spinach package
- Mozzarella Cheese
- Parmesan Cheese
- Bruschetta sauce

### Procedures:

- Oven at 350
- Use a large cupcake pan

### First Step:

- Poach the eggs for each cupcake insert. Should be around 3-4 minutes so the yoke is still runny. Put into a pan of hot water, set aside until you're ready to serve.
- Warm the Bruschetta sauce in a pan, set aside until you're ready to serve.
- Mix the hash browns, room temperature butter and handful of mozzarella cheese.

### Second Step:

- Place the mixture of hash browns with butter and Mozzarella cheese, into the cupcake pan(s), covering about 2/3 of the cupcake area.
- Cook in cupcake pan(s) for 25-30 minutes so they are cooked crispy-brown on the edges.
- Take the cooked hash brown mix out of the pan and place on plate.
- Put 2 or 3 tsp of sausage onto the hash brown mix so the bottom is covered.
- Sautee the leaf spinach in butter.
- Put the poached egg on top of the sausage.
- Place about 6-8 leafs of the spinach in the middle so it's touching the center of the egg.
- Dribble the bruschetta sauce over the egg and partially cover the spinach.
- Sprinkle the grated parmesan cheese on top of the sauce.

### If you don't serve the dish right away:

- ❖ When you're ready to serve, put the cupcake pan with the hash brown mix into the oven for about 5-10 minutes to make sure they are warm; heat the bruschetta sauce so it bubbles a little.
  - ❖ Take the cupcake pan out of the oven.
  - ❖ Put a poached egg into the little valley in the hash brown mixture.
  - ❖ Put 2-3 tsp. of the Sweet Italian Sausage on top of the egg.
  - ❖ Spoon the bruschetta sauce in the middle, then down one side.
  - ❖ Sprinkle a little of the grated parmesan cheese on top to give it a nice color with the Bruschetta sauce.
- Serve with a little fruit or melon compote.