

# Pesto Eggs

Quick 5-minute pesto eggs recipe with creamy fried eggs cooked in fragrant basil pesto. Perfect for breakfast, lunch or dinner!

5	5	10	1	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Pesto Eggs

## Ingredients

- 2 egg
- 1 slice bread
- 1 avocado
- 1 tsp salt
- 1 tsp black pepper

## Instructions

- 1 Heat the pesto**

Heat 1 teaspoon of pesto in a non-stick skillet over medium-low heat until it begins to sizzle gently and becomes fragrant, about 1 minute. Spread the pesto evenly across the bottom of the pan with a spatula.
- 2** Crack both eggs directly into the skillet, keeping them separate and being careful not to break the yolks. Let the eggs cook undisturbed until the whites begin to set around the edges, about 1-2 minutes.
- 3** Continue cooking the eggs until the whites are completely opaque and set but the yolks still jiggle slightly when the pan is gently shaken, about 2-3 minutes total cooking time.
- 4** Season the eggs with salt and pepper to taste while they're still in the pan.
- 5 Serve**

Carefully transfer the eggs to the slice of bread or serving plate using a spatula, keeping the yolks intact. Drizzle the remaining 1 teaspoon of pesto over the eggs and serve immediately while hot.

## Tips

- Use high-quality pesto for the best flavor - fresh, homemade pesto is ideal, but a premium store-bought version works wonderfully too.
- Heat the pesto gently over medium-low heat to prevent burning the garlic and herbs, which can create bitter flavors.
- Use a non-stick skillet to ensure easy flipping and cleanup, and to prevent the eggs from sticking to the pesto.
- Don't move the eggs once you crack them into the pan - let them cook undisturbed for the first 2-3 minutes for perfect whites.

Toast your bread while the eggs cook to save time and ensure everything is ready simultaneously.

Taste the pesto first and adjust seasoning accordingly - you may need less salt if your pesto is already well-seasoned.

Serve immediately while the eggs are hot and the toast is crispy for the best texture and flavor experience.

Experiment with different pesto varieties like sun-dried tomato or arugula pesto to keep the dish exciting and discover new flavor combinations.