

## Poached Eggs with Spring Veggies

<http://butcherblockco.com/blog/breakfast-with-spring-produce/>

*Recipe courtesy of Claire Hoenke*

- Half a bunch of asparagus, cut on a diagonal into 1" pieces
- White and pale green parts of 2 leeks, thinly sliced
- 3 scallions, thinly sliced
- 2 cloves of garlic, finely chopped
- A small fistful of watercress
- ¼ cup of basil, torn into ½" bits
- ¼ cup mint, torn into ½" bits

Depending on where you call home, you might be lucky enough to find fresh fava beans, ramps, or spring onions at your market, and those would be perfect in this dish. Spring peas are also well worth the work of shelling, and fresh escarole would take this dish to a whole new level.

In addition to your produce, you will need

- ¼ cup extra virgin olive oil, plus more for drizzling
- Kosher salt
- 2 tablespoons of white wine vinegar
- 2 or 3 ounces of Parmigiano-Reggiano or Pecorino Romano
- 4 eggs
- Good, crusty bread

Heat the olive oil over medium heat in a medium sauté pan. When the oil starts to shimmer, turn the heat down to medium-low and toss in the asparagus and leeks. Cover the pan and cook for about 2 minutes, until the asparagus just starts to get tender. Add the scallions and garlic and cook for another 2 minutes, shaking the pan occasionally. Add the mint and basil and cook until the asparagus is very tender. Add the watercress and toss until it's just slightly wilted. Season with some kosher salt and divide the greens into four bowls.

Meanwhile, bring about two inches of water to a boil in a large saucepan. Reduce the heat to bring the water down to a simmer and add the vinegar. Crack an egg into a small bowl, and then gently slide the egg into the water. Once the white is opaque, repeat the process with the next egg, and so on. Poach the eggs for about 3 minutes each until the whites are set, but the yolks are still runny. Using a slotted spoon, transfer each egg as it finishes onto a bowl of greens. Drizzle each serving with olive oil and some grated or crumbled cheese. Serve with slices of bread and soak in the goodness!