

One Pan Summer Eggs



Serves 2 Prep 8 mins

Cooking 12 mins

Easy

Ingredients

1 tbsp olive oil
400g courgettes (about 2 large ones), chopped into small chunks
200g pack cherry tomatoes, halved
1 garlic clove, crushed (optional)
2 eggs
few basil leaves, to serve

Heat the oil in a non-stick frying pan, then add the courgettes. Fry for 5 mins, stirring every so often until they start to soften, add the tomatoes and garlic, then cook for a few mins more. Stir in a little seasoning, then make two gaps in the mix and crack in the eggs. Cover the pan with a lid or a sheet of foil, then cook for 2-3 mins until the eggs are done to your liking. Scatter over a few basil leaves and serve with crusty bread.