



Baked Eggs with Fresh Herbs

Makes 4 servings ~ \$14.16 (\$3.54 per serving)

An herb garden is a great way to begin growing some of your own food to save money. This recipe is sure to inspire a container garden or more outdoor summer herbs – once you taste the medley of fresh herbs, you'll be hooked!

Ingredients

- 4 cups finely chopped fresh herbs (dill, chives, flat-leafed parsley, basil, and cilantro)
- 4-6 green lettuce leaves, finely chopped (about 2 cups)
- 2 green onions, thinly sliced
- 6 eggs, beaten
- Sea salt and freshly ground pepper to taste
- 4 tablespoons olive oil (2 tablespoons and 2 tablespoons)

Cucumber Sauce

- 1 medium cucumber, peeled, seeded, and diced
- 1/2 cup plain yogurt
- 2 tablespoons Greek-style yogurt or sour cream
- 3 tablespoons golden raisins, soaked and drained
- 2 sprigs fresh mint, stalks removed and leaves finely chopped

Directions

1. Preheat oven to 425 degrees.
2. Make sauce: Mix cucumber, yogurt, Greek yogurt, raisins and mint in a bowl. Set aside.
3. Heat 2 tablespoon oil over medium heat in medium skillet. Add herbs, lettuce and onions. Cook 5 minutes stirring occasionally to release flavors.
4. Mix together eggs and herbs in a medium bowl.
5. Coat an 8 x 8-inch baking dish with remaining 2 tablespoons oil.
6. Pour in egg mixture and bake in oven until firm about 10 minutes.
7. Cut into squares and serve topped with cucumber sauce.

Recipe courtesy of Sharon Louise Crayton

More tips & recipes at www.localorganicmeals.com