



Main Dishes

Eggs in Rice Nests

- 1 cup water
- ½ cup brown rice
- ½ teaspoon reduced-sodium instant chicken bouillon
- ½ cup finely chopped green onions with tops
- ½ cup sliced almonds
- ½ tsp. Italian seasoning, crushed
- 4 Davidson's Safest Choice Pasteurized Shell Eggs
- ½ cup (2 oz.) shredded low-moisture part-skim mozzarella cheese

In medium saucepan, stir together water, rice, and bouillon. Cook according to package directions. Remove from heat. Stir in onions, almonds, and seasoning.

Spoon ½ cup of the mixture into each of 4 (10 oz.) lightly greased ovenproof bowls or custard cups. With back of spoon, gently push mixture up side of each cup to make an indentation in center.

Break and slip 1 egg into each cup and sprinkle each with 2 tablespoons of the cheese.

Bake in preheated 350°F oven until whites are completely set and yolks begin to thicken but are not hard, about 12 to 18 minutes.

Yield: 4 servings

