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## Main Dishes

### Farmhouse Eggs

6 Slices sourdough bread, toasted  
1 ½ cups shredded Fontina or Cheddar Cheese  
3 tbsp. olive oil  
10 oz. Prewashed baby spinach leaves  
½ tsp. salt  
1 small onion, thinly slices  
¼ lb. Baked ham, thinly sliced  
2 (1-red, 1-yellow) bell peppers, thinly sliced  
1 large ripe tomato, diced  
1 tsp. Minced garlic  
1/8 tbsp. hot pepper flakes (optional)  
1 tbsp. butter  
12 Davidson's Safest Choice™ Pasteurized Shell Eggs

Preheat oven to 200° F. Place toasted bread on a cookie sheet. Sprinkle with cheese. Place in oven to keep warm.

In Dutch oven, heat 1 tablespoon oil over medium-high heat. Add spinach and ¼ teaspoon salt; sauté until wilted, about 3 minutes. Drain in colander.

In same pot, heat remaining oil over medium heat. Add onion and sauté until soft and clear, about 3 minutes. Stir in ham, bell peppers, tomato, garlic, hot pepper flakes, and remaining ¼ teaspoon of salt. Increase heat to medium-high; simmer until peppers are tender and sauce thickens, about 10 minutes.  
Keep warm.

In a large nonstick skillet, heat 1 tablespoon butter over medium-high heat. Cook 6 eggs, sunny side up, to desired doneness, 2 to 3 minutes. Season to taste with salt and pepper. Repeat with remaining butter and eggs.

Cut toast in half; place on 6 plates. Top with spinach, eggs and sauce.

Yield: Six servings

