



Easy Baked Skillet Eggs with Smoked Salmon

Eye-catching chef-like presentation to serve for brunch or even dinner

Southwest Tomato Sauce:

- 1 cup petite diced canned tomatoes, drained
- 1 Tablespoon minced green onion
- 1 Tablespoon fine chopped cilantro
- 1 teaspoon taco seasoning or favorite seasoning

Eggs and Salmon

- Olive oil cooking spray as desired
- 2 large eggs
- Sea salt; freshly ground black pepper
- 3.5-ounce package herb cured smoked salmon slices
- Chopped fresh cilantro for garnish
- Cilantro herbs as desired
- Focaccia slices or strips of buttered toast (see Cook's Note)

Prepare Tomato Sauce: In a small bowl, combine all sauce ingredients; set aside.

Before Starting: Preheat oven to 400 degrees F. Spray two 4-inch oven-safe mini skillet or ramekins with olive oil; set aside.

Prepare Eggs: Spread 2 Tablespoons tomato sauce over bottom of each 4 mini skillet or ramekin. Carefully crack each egg into a small container to then pour into center of sauce in baking skillets or ramekins.

Bake Eggs: Set the mini skillets on a rimmed baking sheet and place into preheated 400-degree F oven. Bake about 8 to 10 minutes until the eggs are cooked as desired. If you want the yolks a little runny, do not overcook. Remove from oven; sprinkle lightly with salt and freshly ground black pepper. Lightly garnish with a few chopped cilantro leaves.

To Serve: Arrange individual serving plates with slices of smoked salmon, thin slices of focaccia or toasted bread, and one small baked egg skillet. Garnish with fresh cilantro sprigs. The bread can be dipped into the soft creamy yolk. Serve any remaining sauce on the side.

Cook's Note: If desired, substitute prepared salsa sauce for the tomato sauce to reduce preparation time. If your skillets are 6-inch rounds, fill each with two eggs or if you are lucky, a double yolk. Also, if you want to make a fresh farm flavored focaccia: See:

<https://www.gloriagoodtaste.com/wp-content/uploads/2022/02/Country-Fresh-Farm-Flavored-Focaccia.pdf>

Recipe Inspired by: Lisa Steele, *The Fresh Eggs Daily Cookbook*.2022.

About the Recipe: If you want to prepare an eye-catching breakfast or brunch dish, make this recipe. It's so attractive with individual eggs baked in mini skillets. Add smoked salmon and warm fresh bread sticks or slices. A nice addition add-on is a lightly spiced fresh chunky tomato sauce. For larger servings, double the recipe.