

Veggie Baked Eggs with Pesto

8 ingredients · 30 minutes · 4 servings



Directions

1. Preheat the oven to 375°F (190°C).
2. Heat the oil in a cast-iron skillet (or another oven-safe pan) over medium heat. Add the zucchini, bell pepper and red onion and cook for five to six minutes or until the vegetables are just tender. Add the garlic, season with salt and pepper and continue to cook for another minute.
3. Remove the skillet from the heat and make small wells for the eggs in the middle of the pan. Crack the eggs into the pan and season with additional salt and pepper. Transfer to the oven and bake for 10 to 13 minutes or until the eggs are cooked to your liking.
4. Remove the from oven and top with the pesto. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

More Flavor

Add red pepper flakes or other dried herbs and spices.

Ingredients

- 1 **tbsp** Extra Virgin Olive Oil
- 2 Zucchini (medium, seeds scooped out and chopped)
- 2 Red Bell Pepper (chopped)
- 1 **cup** Red Onion (chopped)
- 2 Garlic (clove, minced)
- Sea Salt & Black Pepper (to taste)
- 8 Egg
- 1/2 **cup** Pesto (or more to taste)