

Steamed Eggs w/ Polenta, Sausage & Roasted Red Peppers

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 20 minutes

Step 1: Preparing the Eggs

- unsalted butter or oil for coating the ramekins
- 1/2 cup soft polenta (approx.)
- 1/4 cup cooked sausage
- 1/4 cup roasted red peppers
- 4 large eggs
- kosher salt (to taste)

Set up a steamer. Fill with one inch of water and place over medium-high heat. Refer to the lessons on Steaming for more information, if necessary.

Gather four small ramekins and coat the inside of each with a thin layer of fat. Spoon about 2 tablespoons of soft polenta into the bottom of each ramekin. Divide the sausage and roasted red peppers between the ramekins. Crack an egg over top. Season with a pinch of salt.

Cover each ramekin with foil and transfer to the steaming basket.

Step 2: Steaming the Eggs & Serving

- 1/4 cup tomato sauce (approx.)
- 4 fresh basil leaves
- ground black pepper (to taste)
- extra-virgin olive oil (for finishing)

To steam the eggs, transfer the steaming basket over the simmering water and cover. Steam the eggs for approximately 10 to 15 minutes or to the desired doneness.

In the meantime, heat the tomato sauce and gather the basil. Once the eggs are done, top each egg with a tablespoon of tomato sauce. Season to taste with pepper. Garnish each egg with a fresh basil leaf, drizzle with a touch of olive oil and serve.