

Creamy Baked Eggs with Leeks and Spinach
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Active Time: 15 minutes

Bake Time: 15 minutes

Total Time: 30 minutes

Serves: 4

Ingredients

3 tablespoons unsalted butter, divided

1 large leek, trimmed, halved lengthwise, and thinly sliced (about 1½ cups)

1 (10-oz.) pkg. fresh spinach

¼ cup heavy cream

½ teaspoon kosher salt

8 large eggs

2 ounces feta cheese, crumbled (about ½ cup)

¼ teaspoon black pepper

1 tablespoon thinly sliced chives

Toasted English muffins, for serving

Directions

1. Preheat oven to 375°F with an oven rack in top third of oven. Grease an 11- x 7-inch baking dish with 1 tablespoon of the butter; set aside.
2. Melt remaining 2 tablespoons butter in a medium skillet over medium-high. Add leek, and cook, stirring occasionally, just until softened, 3 minutes. Add fresh spinach in 3 batches, stirring to wilt spinach after each addition. Continue cooking, stirring occasionally, until spinach is wilted and liquid has almost completely evaporated, 2 to 3 minutes. Stir in cream and salt; remove from heat. Spoon spinach mixture into prepared baking dish; let cool 5 minutes.
3. Make 8 evenly spaced wells in spinach mixture, and crack an egg into each well. Sprinkle eggs with feta and pepper. Bake in preheated oven until egg whites are set but yolks are still soft, 14 to 16 minutes. Sprinkle with chives; serve with English muffins.