



Persian Spinach and Eggs

In partnership with Happy Egg Co.

Ingredients

Pinch of saffron, infused into 1 tablespoon hot water
3 tablespoons extra virgin olive oil
2 medium leeks, white and light green parts only, sliced into 1/4-inch half moons (about 2 cups)
2 cloves garlic, minced
½ teaspoon ground turmeric
1 to 1.5 pounds raw spinach leaves, trimmed of stalks, rinsed (anywhere from 2 to 4 bunches, depending on the size of the bunches)
A little freshly grated nutmeg
Zest and juice of ½ large lemon
Zest and juice of ¼ large orange
Salt and pepper
4 Heritage Happy Eggs

Directions

- 1) Set a large skillet over medium heat. Add the oil and once it's shimmering, add the leeks and garlic. Sprinkle with a little salt and pepper. Stir frequently until softened and aromatic, and just the tiniest bit golden brown.
- 2) Add the turmeric and stir constantly, about 30 seconds.
- 3) Now add the spinach, a little at a time. Toss, covering the whole spinach leaves in the turmeric-scented aromatics. Cover, and allow to cook for 30 seconds, then uncover and add the next batch. Toss, cover and repeat until all the spinach has been added and has wilted. Season with a little salt, pepper and freshly grated nutmeg.
- 4) Now add the citrus zest and juice, along with the saffron tea. Stir well. Allow some of the liquid to evaporate.
- 5) Make four indentations, and crack an egg into each one. Season each egg with salt and pepper. Turn the heat down to medium low and cook for 3-7 minutes depending on how you like your eggs. Serve immediately with warm flatbread.