

Summer breakfast –Fried eggs and tomatoes with garlic yogurt and parsley

Chef Jody Adams, Rialto Restaurant

Makes 4 servings

4 slices toasted rustic bread brushed with extra virgin olive oil

¼ cup extra virgin olive oil

2 large ripe beefsteak tomatoes, cored and cut into ½ slices

Kosher salt and freshly ground black pepper

2 garlic cloves, chopped

4 extra large fresh farm eggs

Hot red pepper flakes, optional

1/3 cup garlic yogurt

2 tablespoons chopped curly parsley

1. Preheat the oven to 200°F.
2. Set the toasts on each of 4 dinner plates and put the plates into the oven to warm.
3. Heat the oil in a large sauté pan over medium high heat. Add the tomatoes, season with salt and pepper and sear on each side until golden brown, about 3 minutes.
Transfer the tomatoes to toast on the warm plates and return the plates to the oven.
4. Reduce the heat to low, add the garlic to the remaining oil in the pan and cook until aromatic, about 1 minute. Crack the eggs into garlicky oil. Cover with a lid and cook until the whites are set, but the yolks are still runny, about 3 minutes. Season the eggs

with salt and black pepper or red pepper flakes and place on top of the tomatoes.

Transfer the eggs to the plates with the tomatoes, add the parsley to the pan and stir.

Spoon the pan juices over the eggs. Top with a spoonful of garlic yogurt.