

Baked Eggs Alaska with Wild Alaska Pink Salmon



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

1 green chili, deseeded and thinly sliced
1 small red onion, peeled and finely chopped
3 vine tomatoes, seeds removed and chopped
1 tbsp cider vinegar
Sea salt flakes
Freshly ground black pepper
A pinch of sugar
1 tbsp of olive oil, plus extra for frying
A small bunch of fresh dill, chopped
A small bunch of fresh chives, finely chopped
3 1/2 tbsp of butter
2 shallots, peeled and finely chopped
4 cups fresh spinach/zucchini/asparagus
2/3 cup light cream
2/3 cup heavy cream
1 tbsp Dijon mustard
Grated zest of 1 lemon
Freshly grated nutmeg
A good pinch of white pepper
1 large can of Alaska pink salmon, drained
4 large eggs
Toasted sourdough, to serve
Lemon wedges, to serve

Description:

To make the relish place the chilli, onion, tomatoes, vinegar, salt, black pepper and sugar in a bowl, mix well, then stir in the olive oil and the chopped herbs.

Melt the butter with a good glug of olive oil in a large frying pan over a gentle heat, add the shallots and cook for 2 minutes being careful not to colour the shallots.

Add the zucchini / spinach / asparagus to the pan, stirring to combine, and continue to cook for another 5 - 7 minutes until the water from the spinach has evaporated.

Add the light and heavy cream, mustard, lemon zest, a good amount of grated nutmeg and white pepper. Cook for a further 3 minutes, stirring occasionally, then carefully stir in the pink salmon directly from the can and taste for seasoning.

Make four wells in the salmon mixture and crack in the eggs. Cover the pan with a lid and continue to cook for around 5 minutes or until the egg whites have just set and the yolks are runny.

Serve with the red onion and dill relish and lashings of toasted sourdough and wedges of lemon.

Recipe credit: Rachel Green

Photo credit: Steve Lee