

30 minutes

Serves 4

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Ingredients

- Sesame or canola oil, for frying
- 1 green pepper, sliced
- ½ packet (about 150g) PnP kale mix
- 1 punnet (250g) white button or portabello mushrooms , halved
- 2 spring onions, sliced
- 1 packet (230g) PnP Tasty stem broccoli
- 3-4 Tbsp (45-60ml) Thai or Basil pesto ([click here for recipe](#))
- Salt and milled pepper
- 4 eggs
- 50g PnP plain feta cheese or Cremonzola blue cheese
- Handful fresh parsley and 1 baguette, sliced lengthways and toasted, for serving

Method

1. Preheat oven to 180°C.
2. Heat oil in a large pan over medium heat.
3. Add green pepper, kale mix, mushrooms, spring onion and broccoli and stir-fry for 5-8 minutes.
4. Stir in pesto and season.
5. Transfer to a baking dish and make 4 “wells” in the mixture near the edge of the dish.
6. Crack eggs into “wells” and bake for 10-12 minutes.
7. Serve topped with crumbled cheese, parsley and toasted baguette on the side.

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