

Less than 30 minutes

Serves 4

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Ingredients:

- 6 extra-large eggs
- 1 packet (about 350g) ricotta cheese
- 1 clove garlic, crushed
- Handful each chopped chives and parsley
- Salt and milled pepper
- 4 PnP naan breads
- 1 bunch (about 250g) asparagus
- 1 packet (240g) vine tomatoes
- Glug olive oil
- 120g PnP smoked country ham

GOOD IDEA

Swap ricotta for 2 cups
finely grated cheddar cheese.

Method:

1. Whisk 2 eggs and mix with ricotta, garlic and herbs until well combined. Season.
2. Spread naan breads with cheese mixture, making an indent in the centre of each that can hold an egg.
3. Place breads on an oven tray and bake at 180°C for 10 minutes.
4. Remove from oven and break an egg into each indent.
5. Toss asparagus and vine tomatoes in oil. Season and scatter around naan on the oven tray.

6. Return the tray to the oven and bake for 5-10 minutes, or until the egg is done to your liking. You may need to remove the asparagus before the eggs are done.
7. Serve naan egg tarts topped with asparagus, tomatoes and ham.

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