

30 minutes

Serves 4

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Ingredients:

- Knob butter
- 1 bunch leeks, trimmed and sliced
- 2 cloves garlic, finely chopped
- 1 bunch Swiss chard (300g), washed and trimmed
- 1 bunch asparagus (500g), roughly chopped
- Small handful fresh dill, chopped + extra to serve
- Lemon juice, to taste
- Salt and milled pepper
- ½ cup (125ml) double cream yoghurt
- 1 tsp (5ml) cornflour, mixed with a little cold water
- 1-2 discs feta, crumbled
- 4-8 eggs
- Toasted pita bread or any other bread, for serving
- Pinch sumac, for serving (optional)

Method

1. Heat butter in a large pan and sauté leek and garlic until soft.
2. Add Swiss chard and asparagus and gently sauté until tender.
3. Add dill, lemon juice and seasoning and mix well.
4. Mix yoghurt with cornflour and feta and stir through vegetables.
5. Make 4-8 small hollows in the mixture using a spoon and break an egg into each.
6. Cover with a lid or foil and simmer gently until egg is cooked to your liking.
7. Top with sumac, if using, and extra dill.
8. Serve with bread of choice.

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