

Less than 30 minutes

Serves 4

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Ingredients:

- Glug olive oil + extra for drizzling
- 2 cloves garlic, finely chopped
- Pinch chilli flakes
- ½ bunch (about 250g) Swiss chard, rinsed and leaves chopped
- 1 tsp (5ml) sumac
- Squeeze lemon juice

For serving:

- 1 cup (250ml) double-cream plain yogurt
- 4 eggs, fried or poached
- Handful chopped coriander and parsley
- PnP peri-peri sauce
- 1 loaf ciabatta

Method

1. Heat oil in a pan and briefly fry garlic and chilli flakes.
2. Add Swiss chard, sprinkle with sumac and stir-fry until just wilted.
3. Stir in lemon juice.
4. Add a dollop of yogurt to 4 shallow bowls and top each with cooked Swiss chard and eggs.
5. Scatter over herbs and drizzle with peri-peri sauce and olive oil.
6. Serve with toasted ciabatta slices.

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