

# Eggs On Top Recipes Elevated By An Egg

When it comes to versatile ingredients, eggs definitely take the crown. Whether you like them scrambled, poached, fried, or boiled, eggs can add a touch of deliciousness to any dish. But have you ever considered putting eggs on top of your favorite recipes to take them to a whole new level? That's right, eggs on top can transform an ordinary dish into an extraordinary one, adding an extra depth of flavor and richness. In this article, we'll explore some fabulous recipes that are truly elevated by an egg.

## 1. Avocado Toast with Poached Egg

This trendy breakfast favorite gets even better when you add a beautifully poached egg on top. Simply mash up a ripe avocado, spread it over a slice of crusty toast, and then place a perfectly poached egg on top. The creamy texture of the avocado combined with the runny yolk is a match made in heaven. Sprinkle some salt, pepper, and red pepper flakes for an extra kick, and you've got yourself a truly luxurious breakfast.

## 2. Bacon-Wrapped Asparagus with Fried Egg

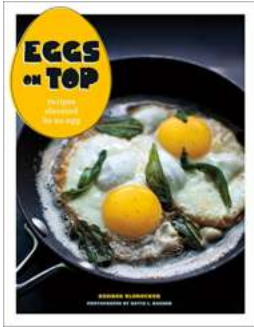
If you're looking for a show-stopping appetizer or side dish, look no further than bacon-wrapped asparagus with a fried egg on top. The smoky bacon perfectly complements the fresh and vibrant flavor of asparagus, and the runny yolk from the fried egg adds a velvety texture to each bite. It's an explosion of flavors and textures that will leave your guests wanting more.

### Eggs on Top: Recipes Elevated by an Egg

by Andrea Slonecker (Kindle Edition)

★★★★☆ 4.1 out of 5

Language : English



File size	: 21049 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
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Print length	: 210 pages
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### **3. Burger with a Sunny-Side-Up Egg**

Take your burger game to a whole new level by adding a sunny-side-up egg on top. The combination of the juicy beef patty, melted cheese, crispy bacon, and a perfectly cooked egg creates a mouthwatering experience like no other. The runny yolk will ooze out with every bite, adding a luscious richness that will have you licking your fingers.

### **4. Roasted Vegetables with Baked Egg**

If you're a vegetarian or simply looking for a healthy and flavorful meal, try roasting your favorite vegetables and then topping them with a baked egg. The oven-roasted vegetables develop a caramelized flavor, and when you break the yolk over them, it creates a silky sauce that coats each vegetable. It's a hearty and satisfying dish that will leave you feeling nourished and satisfied.

### **5. Caesar Salad with a Poached Egg**

Upgrade your classic Caesar salad by adding a poached egg on top. The creamy egg yolk acts as a luxurious dressing, blending perfectly with the crisp lettuce, Parmesan cheese, and crunchy croutons. It's a mouthwatering twist on a beloved salad that will make you fall in love with Caesar salad all over again.

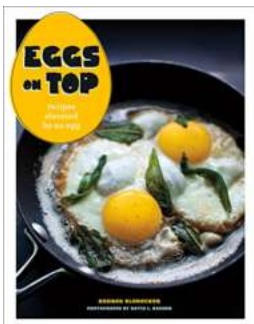
## 6. Pizza with a Cracked Egg

When it comes to pizza toppings, eggs might not be the first thing that comes to mind. However, once you try a pizza with a cracked egg on top, you'll be hooked. The yolk becomes beautifully cooked in the oven, adding a richness to the pizza that is hard to resist. Combine it with your favorite toppings like bacon, mushrooms, and cheese, and you'll have a pizza that pushes boundaries and surprises your taste buds.

## 7. Sweet Potato Hash with Over-Easy Egg

Start your day with a hearty and delicious sweet potato hash, topped with a perfectly cooked over-easy egg. The natural sweetness of the sweet potatoes combined with the runny yolk creates a delightful contrast that will have you craving this breakfast every morning. Add some sautéed onions, bell peppers, and a sprinkle of smoked paprika for an extra burst of flavor.

Eggs are glorious on their own, but when you put them on top of your favorite dishes, magic happens. From breakfast to dinner, and everything in between, eggs have the power to elevate your recipes and make them unforgettable. So next time you're looking to add that special touch to a meal, don't forget the humble but extraordinary egg. Let your creativity run wild, experiment with different combinations, and enjoy the incredible flavors that eggs on top have to offer.



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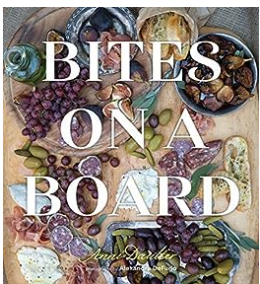
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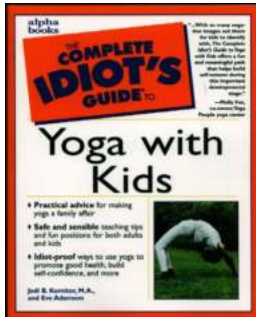
Get cracking with this egg-centric cookbook featuring a host of egg-making techniques and a delicious array of egg-based recipes.

This cooking primer covers the classic techniques for preparing the humble egg. From perfectly poached to softly scrambled, each method is clearly conveyed to ensure egg-cellent results. Using her skills as a cooking teacher, Slonecker suggests simple variations such as basting an egg with bacon drippings to add flavor or poaching eggs in wine. After mastering the techniques, the newly skilled can turn to more recipes that feature the egg in wonderful ways. With plenty of extra info on the anatomy of the egg, nutrition, safety issues, grades, and types (duck, quail, goose, and much more), Eggs on Top is the quintessential guide to cooking and enjoying one of the world's perfect ingredients.



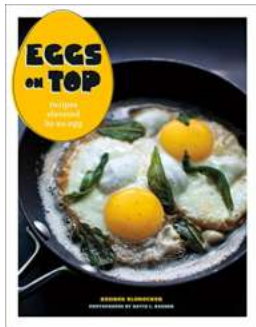
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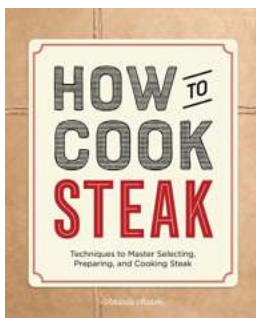
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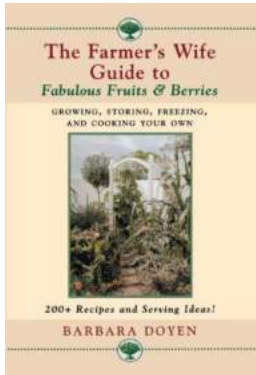
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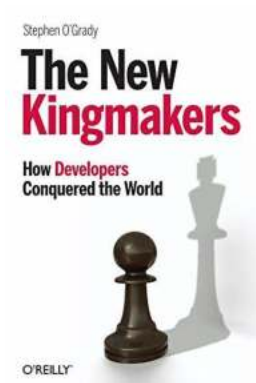
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