

# THYME & TEMP

## BAKED EGGS

WITH PANCETTA AND THYME

2 SERVINGS

30 MINUTES

### INGREDIENTS

4 eggs  
6 small cherry tomatoes, halved  
1 medium sized shallot, finely chopped  
1 cup of diced pancetta (we used a slice about a half inch thick)  
goat cheese, crumbled  
1 tablespoon of fresh thyme  
Dash of salt and a few twists of pepper  
Few dashes of hot sauce  
Butter to line the cocottes and to sauté the shallots

### INSTRUCTIONS

Preheat oven to 350 degrees F

Place your diced pancetta in a cold pan and turn to medium high, let that cook for about 8 mins or until mostly done.

Slice tomatoes, chop the fresh thyme and shallots  
Once the pancetta is ready, remove from the pan saving the oil, and place on a paper towel to drain.

Add about a tablespoon of butter to the pan and sauté the shallots for about 4-5 minutes. Just long enough to become clear but not brown.

Butter the cocottes or whatever you are using to bake. Ramekins are a great alternative.

Add two eggs per cocotte or ramekins and then add each ingredient however you choose to do so. Be careful not to break the yolk.

Place eggs in the oven and allow to bake uncovered for 15-20 minutes.

Splash a bit of hot sauce over the top and serve.

