

# Baked Eggs Florentine

**Season:** any

**Serves:** 20 tastes

**Recipe source:** adapted from a recipe on [australianeggs.org.au](http://australianeggs.org.au)

**Fresh from the garden:** basil, spinach/kale

**Note:** We are using school grown greens that have been blanched and frozen ready for use. Spinach can be substituted with Warrigal Greens, silverbeet or kale. If using fresh leaves, use 200g.

Equipment:	Ingredients:
Chopping boards	1 tbsp olive oil
Knives	1 brown onion, finely chopped
Garlic crusher	2 garlic cloves, crushed
Large mixing bowl	125g frozen spinach, defrosted
Whisk	Handful of basil leaves, torn
Rubber spatula	10 eggs
Measuring cups	125ml (1/2 cup) milk
Medium frying pan	40g (1/2 cup) grated parmesan cheese
Baking tin (20x30cm)	10 cherry tomatoes

## What to do:

1. Preheat oven to 160°C eco-fan setting. Lightly grease a metal baking tin (approximately 20 x 30cm) and line with baking paper.

2. Heat oil in a large frying pan over medium-high heat. Cook onion, stirring, for 3-4 minutes or until softened. Add garlic and cook, stirring, for another minute. Add spinach and stir until combined. Set aside to cool slightly.
3. Whisk eggs, milk and half the parmesan together in a large bowl. Season with salt and pepper. Pour spinach/onion mix into egg mixture and add torn basil leaves. Stir to evenly distribute the vegetables. Pour into the prepared baking dish.
4. Top with halved cherry tomatoes cut side up and sprinkle with remaining parmesan.
5. Bake for 30 minutes or until golden and set. Let stand for 10 minutes.