

Making it delicious

Sunny-Side-Up Shamrocks

THE
Open
Door

Ingredients:

- 1 green bell pepper
 - 4 eggs
 - 1-2 Tbsp. butter or oil
 - Salt & pepper
- Additional topping ideas:
- fresh herbs
 - chopped chives
 - hot sauce



Instructions:

- Cut the bell pepper crosswise into 3/4" rings.
- In a skillet over medium-high heat, melt the butter. Lay the pepper rings in the pan, cook for 1 minute and then flip.
- Crack an egg into the middle of each pepper ring. Season the eggs to taste with salt and pepper.
- Reduce the heat to medium-low, place a lid on the pan and cook until the egg whites are set, and the yolks are cooked to your preference, about 3-5 minutes.
- Finish with toppings, if desired.

Recipe adapted from: www.happy-mothering.com "Shamrock Fried Eggs For St. Patrick's Day"