

Simply Steamed

Adapted from: Liza Sternik

Prep time: <5 minutes

Cook time: <5 minutes

Total time: <10 minutes

Serves: 1-2



Ingredients

2 eggs

4 tbsp. water or ¼ cup salsa

1 sprig cilantro, chopped

½ tbsp. butter

salt and pepper to taste

Instructions

1. Heat frying pan with ½ tbsp. butter on medium heat.
2. Carefully crack two eggs into pan.
3. After 30 seconds, add water or salsa and cover.
4. Depending on preferred consistency, cook from 2-5 min. Test eggs by uncovering and carefully touching yolks to judge consistency. If watery or very squishy, yolk will be runny. If squishy, yolk will be partially firm with runny sections. If firm, yolk will be thoroughly cooked.
5. Turn off heat, add salt & pepper to taste, garnish with cilantro, and serve.