

How To Make Green Eggs and Ham

Serves 4 to 6

What You Need

Ingredients

2 cups packed baby spinach, arugula, or baby kale

1 cup packed fresh parsley leaves, plus more for serving

1 cup packed fresh basil leaves

3 tablespoons grated Parmesan cheese

1/2 cup olive oil

6 large eggs

2 tablespoons unsalted butter

8 (1/4-inch-thick) slices deli ham, such as black forest or honey ham

Toast, for serving

Equipment

Measuring cups and spoons

Food processor

Medium nonstick skillet

1 medium skillet

Rubber spatula

Instructions

1. Make the green sauce: Place the spinach, parsley, basil, and Parmesan in the bowl of a food processor fitted with the blade attachment. Pulse until finely chopped, 10 to 12 (1-second) pulses. With the processor running, drizzle in the oil until the herbs are very finely chopped and the oil is green, about 1 minute.
2. Fold the green sauce into the eggs: Place the eggs and a pinch of salt in a medium bowl and whisk to combine and break up the eggs. Fold in 1/4 cup of the spinach sauce. (The remaining sauce can be saved for future use.)
3. Cook the eggs: Melt the butter in a medium skillet over low heat. Add the eggs and cook low and slow, stirring occasionally with a rubber spatula, until the eggs form tender, large curds of eggs, but the eggs are still quite moist, 10 to 12 minutes.
4. Warm the ham: While the eggs cook, place the ham in a medium skillet over medium-high heat and heat until warmed through, about 5 minutes.
5. Serve: Serve the warmed eggs on toast with the ham on the side. Top the eggs with more parsley if desired.

Recipe Notes • Make ahead: The spinach sauce will keep covered in the refrigerator for up to 5 days.