

# Parmesan & Herb Baked Eggs

The Fleur-de-Lys Mansion

Serves: 1

## Ingredients

2 XL eggs

1 T heavy cream

1/2 T butter

Fines Herbs (pre-packaged herb mixture found in most groceries) or fresh herbs – basil, chives, parsley, oregano, rosemary, thyme, etc.

Kosher salt

Pepper

Grated Parmesan cheese

## Directions

Preheat broiler and place oven rack six inches from the heat.

Break eggs into cup or saucer.

Spray gratin dish with non-stick spray (we use butter). Add butter and cream. Place dish under broiler for 3 minutes (until hot and bubbly and cream has begun to brown). Remove dish from oven, carefully pour eggs into dish, sprinkle with salt, freshly ground pepper, herbs and top with 1 Tablespoon Parmesan cheese. Return dish to oven for 4.5-5 minutes, until the whites of the eggs are almost cooked. Remove from oven and allow to set for 1 minute. (Eggs are very hot!)