



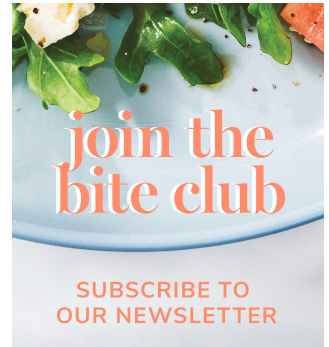
# poached eggs over polenta toast

Want a delicious brunch recipe that'll have you looking like a gourmet without breaking a sweat? This amazing egg recipe has it all - a base layer of delicious homemade oven-roasted tomato sauce followed by a toasted polenta square, sautéed arugula and crowned with a perfectly poached egg. An elegant way to serve up eggs in the morning, this easy brunch recipe will leave your guests shell-shocked.

SERVES: 6-8



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## ingredients

### Oven-Roasted Tomato Sauce

- 3/4 lb cherry tomatoes, halved
- 1 tsp fresh thyme, chopped
- 1 small garlic clove, smashed
- 1 tbsp olive oil
- 1(14oz) can whole tomatoes with juices
- 1 tbsp fresh basil, thinly sliced
- 1/2 tsp sugar
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 1/4 cup dry red wine

### Toasted Polenta

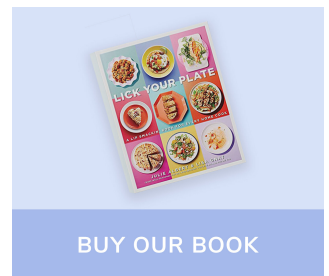
- 2 tbsp olive oil
- 12 oz prepared polenta, cut into 8 (1/2-inch thick) slices
- 1 tsp olive oil
- 6 oz baby arugula leaves
- Kosher salt and freshly ground pepper, to taste
- 8 eggs
- 1 tbsp white vinegar
- Kosher salt and freshly ground pepper, to taste

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## directions

1. For the tomato sauce, preheat oven to 400°F. Cover a baking sheet with aluminum foil and coat with non-stick cooking spray. Toss tomatoes, thyme, garlic and olive oil together and place on baking sheet. Roast 15-20 minutes, until tomatoes are tender and slightly caramelized. Remove from oven and discard garlic clove. Pour half the tomatoes in a blender along with canned tomatoes, basil, sugar, salt and pepper. Pulse to combine sauce ingredients. Add to medium saucepan with remaining tomatoes from baking sheet and red wine. Simmer over low heat for 20 minutes. Keep sauce warm until ready to assemble.
2. To toast the polenta, in a large skillet heat 2 tbsp of olive oil over medium-low heat. Add the polenta slices and cook 5 minutes per side until golden and crispy. Remove from skillet and cover to keep warm.
3. Using the same skillet, heat 1 tsp of olive oil over medium-high heat. Add baby arugula and continually toss until slightly wilted 1-2 minutes. Season with salt and pepper to taste.
4. For the poached eggs, bring a medium saucepan of water to a boil over high heat. Reduce heat to medium and add vinegar. Working with eggs one at a time, crack each egg into its own small bowl. Give the water a quick whirl with a whisk right before adding eggs. Slide each egg into the water and poach for 3-3 1/2 minutes. Remove with a slotted spoon and drain on paper towel. Repeat with remaining eggs.
5. To assemble, place 2 heaping tbsp of tomato sauce on a serving plate. Arrange toasted polenta on top of the sauce. Place sautéed arugula on the polenta and top with the poached egg. Season egg with salt and pepper to taste. Serve immediately.



*"It serves me right for putting all my eggs in one bastard."*

- DOROTHY PARKER