

# PESTO POTATOES AND EGGS

SERVES 2

TIME: 30 MINUTES

## INGREDIENTS:

½ pound mini gold potatoes  
2 tsp olive oil (divided)  
2 TBSP PESTO (divided)  
1 tsp fresh lemon juice  
S+P to taste  
2-4 eggs  
Sliced tomatoes or oranges

## DIRECTIONS:

1. Preheat oven to 400° F. Line a rimmed baking sheet with aluminum foil.
2. Cut mini potatoes in half (or 4ths if larger), place them cut side down, drizzle with 1 tsp olive oil and lightly sprinkle with salt.
3. Cook potatoes for 15 minutes then remove from oven. Evenly drizzle 1 TBSP pesto and lemon juice. Bake for another 5 minutes or until potatoes are tender to a fork.
4. While potatoes are finishing in the oven, heat 1 tsp olive oil in a medium non-stick skillet over low heat. Crack an egg into a small ramekin and slowly add to the skillet, repeat with the second egg. Cover with a lid and cook for about 2 minutes. Season with salt and pepper and transfer each to a plate.
5. Take the potatoes out of the oven, transfer to a bowl, add 1 TBSP fresh pesto and mix to coat.
6. Add potatoes and sliced tomatoes to plate—sprinkle eggs and potatoes with S+P and enjoy!

**NOTE:** Double or triple your potato amounts and store for bowls and other meals throughout the week.

**SONG:** Take It Easy by Surface

