

Salt and Serenity

Comfort Eggs

Serves 1

1 teaspoon unsalted butter

2-3 large eggs (depending on how hungry you are)

1 plum tomato, sliced or 6 grape tomatoes, halved

Kosher salt and freshly ground black pepper

1 ounce grated cheddar cheese (or gruyere, or whatever you have on hand, now that I think of it, goat cheese would be really yummy!)

1. Melt butter in an 8-inch nonstick pan over medium-high heat until foamy. Crack eggs into skillet, and cook until whites are almost set, about 1-2 minutes.
2. Remove pan from heat. Season eggs with salt and pepper. Scatter tomatoes and cheese on top of the eggs. Cover pan with a lid and return to low heat for about another 1-2 minutes, until cheese is melted.
3. Eat straight from the pan and feel free to follow with a Prosecco chaser!