

Baked Eggs with Prosciutto, Parmesan and Arugula

By Sarah Tenaglia Taverner '76

4 servings

½ cup extra-virgin olive oil
½ cup chopped fresh basil
1 tablespoon minced shallot
8 slices prosciutto (I like Stockmeyer brand
from Trader Joe's)
8 eggs
2 tablespoons fresh lemon juice
8 cups arugula
Shaved Parmesan cheese
Toasted ciabatta or sourdough bread



1. Preheat oven to 400°F. Mix oil, basil and shallot in a small bowl.
2. Spoon 1 teaspoon basil oil in each of 8 nonstick muffin cups; brush oil up sides of cups.
3. Wrap 1 prosciutto slice around sides of each cup, overlapping prosciutto ends. Crack 1 egg into each cup.
4. Bake until eggs are very softly set, about 12 minutes (top of eggs will appear runny but yolk underneath will be beginning to set).
5. While eggs bake, mix lemon juice into remaining basil oil. Toss arugula and Parmesan in a large bowl with some of the basil dressing. Mound arugula on 4 plates.
6. Slide a spoon under each egg, then lift up and place onto arugula, serving 2 eggs per person.
7. Drizzle remaining basil dressing over eggs. Sprinkle with salt and freshly cracked pepper. Serve with toast.