

Tater Tot & Egg Bake

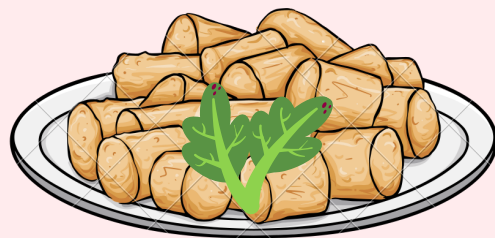
Makes 8 slices

INGREDIENTS



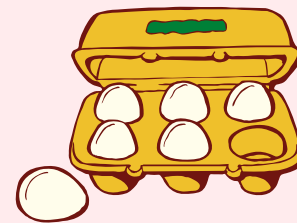
Egg & Tot Mixture:

32 oz of frozen tater tots
1/2 of an onion, chopped
12 eggs
4 oz of cheese - sharp cheddar,
smoked gouda, anything melty!
EVOO
salt & pepper



Salad & Dressing:

1 small shallot, chopped finely
2 Tbsp. of orange juice
2 Tbsp. of red wine vinegar
3 - 4 oz of arugula
1/3 of a cup of sliced almonds
EVOO
salt & pepper



INSTRUCTIONS

Defrost tots at room temperature while you prep. **Preheat the oven** to 375 degrees Fahrenheit.

Prep eggs and tots. Crack the eggs and whisk them in a large bowl with salt & pepper. Add tots to the bowl and gently stir until combined.

Make the salad dressing. In a small bowl combine shallot, orange juice, vinegar, 3 Tbsp. EVOO, 1/2 teaspoon salt, and black pepper. Whisk to combine. Over medium heat in a large, oven safe pan or a Dutch Oven **toast the almonds** for 6 - 8 mins until fragrant & golden brown. Remove.

To the pan add 2 Tbsp. EVOO & onions. Cook, stirring often until **onions are slightly browned** and soft. Gently pour in the **tot & egg mixture**. Add the cheese, stirring to incorporate both **onions & cheese**. Leave on the stovetop until the edges of the egg begin to solidify. Move dish from stovetop to oven and cook for 20 - 25 mins until eggs are fully set & tots are golden brown.

Cut into 8 slices. Top each slice with dressed arugua and almonds.

FIGS AND FLIGHTS

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