



Eggs en Cocotte

with Herbs & Parmesan



2h



2 Servings

Start preparing your acceptance speech for best breakfast once this beauty hits the table. We layer a bed of mushrooms and spinach with a sinfully creamy blend of mascarpone, fontina, and Parmesan. Eggs nestle in to bake to jammy perfection, while softened butter combines with fresh chives and dill fronds to create an herbaceous spread for toasted ciabatta. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 4 oz mushrooms
- garlic
- ¾ oz Parmesan ¹
- 3 oz mascarpone ¹
- 5 oz baby spinach
- 2 oz shredded fontina ¹
- ¼ oz fresh chives
- ¼ oz fresh dill
- 2 ciabatta rolls ³

What you need

- 3 Tbsp butter, plus more for greasing ¹
- kosher salt & ground pepper
- olive oil (optional)
- 4 large eggs ²

Tools

- microplane or grater
- medium nonstick skillet
- small baking dish

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480kcal, Fat 35g, Carbs 26g, Protein 19g



1. Prep ingredients

Preheat oven to 250°F with a rack in the center. Set **3 tablespoons butter** out to soften. Thinly slice **mushrooms**. Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**.

Transfer **mascarpone** to a bowl and whisk in **4 tablespoons water** until combined and smooth. Season with **a pinch each of salt and pepper**.



4. Prep butter & rolls

Meanwhile, finely chop **chives** and **dill fronds**. Add **all but 2 tablespoons of the herbs** to **softened butter**; season to taste with **salt** and **pepper**. Spread **herb butter** over **cut sides of bread** and sprinkle with **remaining Parmesan**. Fold bread back together and wrap each roll in foil; transfer directly to oven rack and cook in oven for 20 minutes.



2. Cook veggies

Heat **1 tablespoon oil or butter** in a medium nonstick skillet over medium-high. Add **mushrooms** and cook until tender and browned, 5-7 minutes. Add **spinach** and cook until wilted. Remove from heat and stir in **garlic**. Let mixture cool slightly.



3. Assemble

Lightly grease a small baking dish. Transfer **veggies** to dish, spreading into an even layer. Top with **fontina** and **half of the Parmesan**. Crack **4 eggs** over top, then pour **cream mixture** evenly around the edges of the eggs. Top with **salt** and **pepper**. Transfer to oven and cook until **eggs** are just set but still jiggle slightly, 60-75 minutes.



5. Broil bread

Once **eggs** are finished, switch oven to broil. Unwrap **bread** and return to oven, cut side up. Cook until toasted, 2-4 minutes (watch closely as broilers vary). Alternatively, toast in a toaster oven.

Top **eggs** with **remaining herbs** and serve alongside **bread** for dipping. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!