



Summer Vegetable Bucatini with Poached Eggs

Yield: 4 serving

Ingredients:

- 1-pound bucatini pasta, cooked, cooled and coated with olive oil
- Extra virgin olive oil
- 1 tablespoon minced garlic
- 1 cup button mushrooms, cut into quarters
- ½ cup cherry tomatoes, cut in half
- 2 tablespoons distilled vinegar
- 4 large eggs
- ½ cup arugula
- ½ cup baby spinach
- ¼ cup parmesan
- Kosher Salt and fresh cracked pepper

Instructions:

1. Put a medium size pot filled with water on the burner on medium high heat. Add 2 tablespoon of distilled vinegar and a pinch of salt to the water. This will be for poaching the eggs.
2. While the water comes to a boil put a large sauté pan on a burner on medium high heat.
3. Once hot, add the olive oil to the pan. Then add the garlic and cook until fragrant, about 2-3 minutes.
4. Then add the mushrooms and cook for 3-4 minutes.
5. Add the cherry tomatoes and cook for 3-4 minutes. Turn the burner to low, so the eggs can be poached.
6. By this time the poaching water for the eggs should be at a boil. Turn it down to a medium simmer.
7. Crack the eggs and slowly add them to the water one by one, swirling the water with a slotted spoon. This will help the eggs from spreading out as they cook.
8. Cook the eggs 3-5 minutes, just enough for them to turn white and get solid on the outside but still runny on the inside.
9. With the slotted spoon remove the eggs from the poaching liquid and place them on a plate lined with a dry paper towel. This will help remove any excess water.
10. Now that the eggs are cooked, turn the heat back up on the sauté pan that has the garlic tomatoes and mushrooms in it.
11. Add the spinach and arugula to the pan. Cook for 2 minutes then add the bucatini.
12. Using a tong, slowly toss the pasta with all the vegetables. Add some salt and cracked pepper to taste.



13. Transfer the pasta to a large platter or bowl. Place the poached eggs on top of the pasta then sprinkle with the parmesan over the pasta and eggs.
14. When serving, break the eggs and mix with the pasta. This will add a creamy aspect to the dish. Enjoy!