

Crispy Breakfast Pita

(12 servings)



Ingredients:

6 (6") Pita breads, cut in half
EVO oil
12 Eggs
Grated zest of 2 Lemons
Kosher Salt & fresh ground black Pepper
6 tbsp fresh Lemon juice
Package of Arugula or Baby Spinach
12 oz thinly sliced Prosciutto
8 oz Mascarpone Cheese

Directions:

Heat a grill pan over medium-high heat or preheat a gas or charcoal grill.
Brush each side of the pita breads with $\frac{1}{2}$ tsp olive oil and grill 2 to 3 minutes on each side, until crisp.
Remove from the grill and cool slightly.
In a large skillet, heat 1 tbsp olive oil over medium-high heat.
Crack the eggs directly into the pan and cook until the egg whites are set, 2 to 3 minutes.
Combine the mascarpone cheese, lemon zest, $\frac{1}{2}$ tsp salt and $\frac{1}{2}$ tsp pepper in a small bowl.
In a medium bowl, whisk together 3 tbsp olive oil, the lemon juice, 1 tsp salt and $\frac{1}{2}$ tsp pepper until smooth.
Add the arugula and toss until coated.
Spread each pita with 2 tbsp of the mascarpone mixture.
Divide the prosciutto on top.
Divide the arugula and mound on top of the prosciutto.
Carefully place a fried egg on top of each pita.
Season the eggs with a pinch of salt and pepper and serve.