



IRON  GATE

Iron Gate's "Eggs in Purgatory"

CHEF ANTHONY CHITTUM

Ingredients

SERVES 2

¼ cup	Olive Oil	6	Large Eggs
1 tbsp.	Garlic – <i>finely minced</i>	½ cup	Feta
2	Anchovies – <i>finely minced</i>		Sourdough Focaccia
1 ½ tsp.	Red Pepper Flakes	2 tsp.	Extra Virgin Olive Oil
1 bunch	Swiss Chard	½ tsp.	Lemon Zest
¾ cup	White Wine	½ cup	Dill – <i>rough chop</i>
10	Kalamata Olives – <i>small diced</i>	¼ cup	Parsley – <i>rough chop</i>
28 oz.	Canned Cherry Tomatoes		Salt & Pepper

Preparation

- Preheat the oven to 425 degrees.
- Warm the olive oil in a large sauté pan over medium heat.
- Add the garlic, anchovy, and pepper flake and stir constantly so not to burn.
- Once the anchovy is melted and garlic is translucent, add the Swiss chard and stir, coating the greens with the flavored oil.
- Cook chard until softened. Add wine and reduce by half.
- Add olives and cherry tomatoes, season with salt and pepper, and simmer until reduced by half.
- Crack eggs into small bowls and slip into tomato sauce, spaced evenly.
- Reduce the heat to low, crumble feta on top, cover with a lid, and simmer until eggs are cooked.
- Turn off the heat and top with extra virgin olive oil, lemon zest, and fresh herbs.
- Toast the bread in the oven until golden brown.
- Serve the eggs hot with the sauce and toasted bread.