



Pasta with spinach and fried eggs

10'
Hands on

5'
Cook Time

2-4
Portion(s)

1
Difficulty



Method

- Place a [frying pan](#) over medium heat and add 1 tablespoon olive oil. Crack the two eggs into the pan, season with salt and pepper, and fry for 1 minute.
- Remove from the heat and set aside until needed.
- Heat 1 tablespoon olive oil in another frying pan over medium heat.
- Sauté the spinach for 2 minutes until wilted.
- Season with salt and add the water, the linguine, and mix with a serving spoon.
- Add the heavy cream, the pepper, and mix.
- Remove the pan from the heat and place the fried eggs on top.
- Serve with the finely chopped dill.

Ingredients

- 2 tablespoon(s) olive oil
- 2 eggs
- salt
- pepper
- 200 g spinach
- 50 g water
- 150 g linguine, boiled
- 50 g heavy cream 35%
- 1 tablespoon(s) dill, finely chopped, to serve

Διατροφικός πίνακας

Nutrition information per portion

199 Calories (kcal)	13.0 Total Fat (g)	4.3 Saturated Fat (g)	13.0 Total Carbs (g)
10%	19%	22%	5%
0.8 Sugars (g)	7.5 Protein (g)	1.9 Fibre (g)	0.4 Sodium (g)
1%	15%	8%	7%