

Coosa and Eggs

a recipe from www.maureenabood.com

This dish is like ijee, asparagus and eggs, but it includes onion for an added dimension of flavor. Eggs cook up best in a non-stick skillet.

Coosa, cut in rounds crosswise, then in half

Eggs, beaten, with a pinch of salt

Onion, thinly sliced

Extra-Virgin Olive oil

Heat a non-stick skillet with 1 tablespoon of olive oil over medium heat. Add the coosa and onions and sauté until cooked through and golden brown in spots. Reduce heat to low. Pour the eggs over the coosa and cook gently, stirring to combine, for less than a minute for soft scrambled, or longer if you like your eggs dry. Season with salt and pepper.