Egg in a Wonton Nest, with Sauteed Spinach and Parmesan Polenta

Serves 2

Utensils needed:
1 6-well muffin tin (about 1/2 cup sized muffin wells)
1 large saute pan
1 2-qt pot
Sharp knife
Salad spinner (helps clean and dry spinach)

Ingredients needed:
For wonton cups:
4 wonton wrappers
2 eggs
2 slices turkey bacon (optional, can be excluded and vegetarian)
1 Tbl parmagiano-reggiano cheese, grated
pan spray

For polenta:
1/2 cup dry polenta
2 cups water
1 Tbls butter
1/4 cup parmigiano-reggiano cheese, grated

For the spinach:

1 large head adult spinach, trimmed, washed, and dried
1 large clove garlic, fine diced
1 Tbls olive oil

Also: 2 ripe tomatoes for garnish and a few sprigs fresh parsley

Method:
1. Preheat oven to 375
2. Dice thin strips along width of turkey bacon and fry in a little oil until crispy. Set aside.
3. Pan spray two of the wells in the muffin tin and lay down one wonton wrapper inside. Take second wrapper and lay on top again at a 90 degree angle to the first (note: you want as little of the inner well wall to be exposed, hence the layering). Pat wrappers firmly up against the wall. Repeat on second well.
4. Crack fresh egg into each wonton well, making sure not to break the yolk.
5. Sprinkle atop cheese and a smidgen of salt and pepper.
6. Lightly pile the crispy turkey bacon atop each egg, trying to get as much elevation as possible.

**Bake in oven for 6 minutes, then rotate and bake another 6. This ensures you have a fresh hot egg with a soft center. The next steps can be completed in this 12 minute period**
7. Bring 2 cups water to simmer and slowly whisk in your 1/2 cup polenta. Reduce heat to low and continue to stir to avoid clumps. When polenta has absorbed all the water, stir in butter and cheese. Add salt and pepper to taste. Recommended to add fresh herbs (parsley or rosemary).
8. Heat sauté pan with olive oil and fry diced garlic. When translucent add spinach and wilt. Add salt and pepper to taste.

Plating:
This dish looks stunning if plated with care and love (and height!). See attached images. Garnish with fresh sliced wedges of tomatoes and sprinkle with chopped parsley. Enjoy and happy holidays!