

Recipes makes: 4 Servings

Nutrition FactsServing Size: 1 serving (288.1g)
Servings: 4**Amount Per Serving**

Calories 390 Calories from Fat 90

% Daily Value*

Total Fat 10g **15%**Saturated Fat 1.5g **7%**

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 6g

Cholesterol 0mg **0%****Sodium** 640mg **27%****Total Carbohydrate** 53g **18%**Dietary Fiber 25g **101%**

Sugars 6g

Protein 21g**Ingredients-**

- ♥ 1 Tbsp D'Avolio Basil Extra Virgin Olive Oil
- ♥ 1 tsp D'Avolio 18 year aged Balsamic
- ♥ 1 ½ tsp Basil
- ♥ 1 ½ tsp paprika
- ♥ 23 oz D'Avolio Marinara Sauce
- ♥ 6 C baby spinach
- ♥ 1 ½ C D'Avolio lentils, cooked
- ♥ 4 small eggs
- ♥ 1 tsp salt to taste (max)
- ♥ 1 tsp pepper to taste

PREPARATION:

1. In a 12-inch (30 cm) cast iron skillet, heat D'Avolio Basil Extra Virgin Olive Oil over medium-high heat. Add basil and paprika and stir until combined. Add tomato sauce, spinach, and lentils and stir until well combined.
2. Season with a pinch of salt and pepper, then create four indentations in the mixture. Crack eggs into the indentations, cover and cook on medium heat until the egg whites are set, about 10 minutes.
3. Serve immediately.