

---

Ray McVinnie's

# Turkish Eggs and Zucchini

---

*This Turkish style spicy egg dish is the perfect addition to brunch.*

**Cooks in: 10-15 minutes**



## INGREDIENTS

4 teaspoons extra virgin olive oil

450g zucchini, ends trimmed, zucchini sliced 1/2 cm thick

2 large cloves garlic, finely chopped

1 ½ teaspoons toasted cumin seeds, which have been toasted in a dry pan over moderate heat until fragrant and slightly darkened in colour

1 green chilli, thinly sliced

½ teaspoon salt

8 eggs

125g feta, crumbled very coarsely

2 spring onions, thinly sliced

Small handful torn basil

Small handful parsley leaves

Turkish pide bread for serving

## METHOD

1. Preheat the oven to 200°C.
2. Heat the oil in an ovenproof frying pan over moderate heat.
3. Add the zucchini, garlic, cumin seeds, chilli and salt.
4. Mix well, cover and fry gently for about 8 minutes or until the zucchini are starting to soften, (they should retain a little crispness when eaten).
5. Remove from the heat.
6. Break the eggs on top so they are evenly distributed, but don't break the yolks.
7. Sprinkle the feta and spring onions on top.
8. Place in the oven for 10-15 minutes or until the eggs are cooked the way you like them. If you want the dish to be more browned on top, place under a hot grill for 2 minutes.
9. Remove from the oven, sprinkle the basil and parsley on top.
10. Serve with a large spoon and slices of warm Turkish pide bread on the side.