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# How To Make Green Eggs and Ham

## YIELD

Serves 4 to 6

## INGREDIENTS

2 cups packed baby spinach, arugula, or baby kale

1 cup packed fresh parsley leaves, plus more for serving

1 cup packed fresh basil leaves

3 tablespoons grated Parmesan cheese

1/2 cup olive oil

6 large eggs

2 tablespoons unsalted butter

8 (1/4-inch-thick) slices deli ham, such as black forest or honey ham

Toast, for serving

## EQUIPMENT

Measuring cups and spoons

Food processor

Medium nonstick skillet

Medium skillet

Rubber spatula

## INSTRUCTIONS

**1 Make the green sauce:** Place the spinach, parsley, basil, and Parmesan in the bowl of a food processor fitted with the blade attachment. Pulse until finely chopped, 10 to 12 (1-second) pulses. With the processor running, drizzle in the oil until the herbs are very finely chopped and the oil is green, about 1 minute.

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**2 Fold the green sauce into the eggs:** Place the eggs and a pinch of salt in a medium bowl and whisk to combine and break up the eggs. Fold in 1/4 cup of the spinach sauce. (The remaining sauce can be saved for future use.)

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**3 Cook the eggs:** Melt the butter in a medium skillet over low heat. Add the eggs and cook low and slow, stirring occasionally with a rubber spatula, until the eggs form tender, large curds of eggs, but the eggs are still quite moist, 10 to 12 minutes.

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**4 Warm the ham:** While the eggs cook, place the ham in a medium skillet over medium-high heat and heat until warmed through, about 5 minutes.

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**5 Serve:** Serve the warmed eggs on toast with the ham on the side. Top the eggs with more parsley if desired.

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## RECIPE NOTES

**Make ahead:** The spinach sauce will keep covered in the refrigerator for up to 5 days.

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