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Prevent and Protect
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SUNNY-SIDE-UP EGG AND BABY-SPINACH FLATBREAD

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Serves 2

- 1 10-inch whole-wheat flatbread
 - 2 tablespoons extra-virgin olive oil
 - 4 cups baby spinach
 - 1/8 small red onion, thinly sliced
 - 1 tablespoon lemon juice
 - Coarse salt and ground black pepper
 - 3 large eggs
- Heat oven to 425 degrees. On a parchment-lined baking sheet, brush flatbread with 1 tablespoon oil. Toss spinach and onion with remaining oil and lemon juice and season with salt and pepper. Mound mixture on flatbread and bake 5 minutes.
 - Crack eggs over spinach, season with salt and pepper, and bake until eggs are just set, 6 to 7 minutes more.