

## Pesto Fried Eggs - The 5-Minute Flavor Bomb for Brunch

Eggs are a breakfast staple for good reason-but they don't have to be boring. Enter:



**TIME**  
**10 min**

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### INGREDIENTS

? 4 eggs ? 2 tablespoons basil pesto (homemade or store-bought) ? 1 tablespoon olive oil ? Salt and pepper, to taste Optional toppings: grated Parmesan, red pepper flakes, avocado slices, microgreens

### DIRECTIONS

- 1. Heat the Oil:** In a non-stick skillet, warm the olive oil over medium heat. You want a nice shimmer but no smoking.
- 2. Crack and Fry:** Carefully crack in the eggs, spacing them evenly in the pan. Cook until the whites are set but yolks are still runny (or to your desired doneness).
- 3. Add the Pesto:** Spoon the pesto over each egg as they cook, letting the warmth melt and release that fresh basil aroma. Cook for another 30 seconds to a minute.
- 4. Season and Serve:** Sprinkle with salt and pepper. Slide onto toast, grain bowls, or serve as-is with your favorite sides.

### TIPS FOR SUCCESS

Use a good non-stick skillet to avoid tearing the whites.

Don't overcook the eggs if you like runny yolks-the pesto will warm them slightly.

Add protein like smoked salmon or prosciutto for a fancy upgrade.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pesto-fried-eggs-the-5-minute-flavor-bomb-for-brunch/>