

In Cuba and Puerto Rico, this dish is sometimes also made with sofrito, a lightly fried mixture of chopped or pureed onions, bell peppers, garlic, spices and herbs (like cilantro or parsley) cooked in oil. The sofrito is usually made with fresh chopped tomatoes or tomato paste or sauce, too. Sometimes other ingredients, like sweet chile peppers, are also added. This recipe is easier because you can just top the eggs with salsa instead of making sofrito from scratch. Decide whether you want to use one egg or two in each dish based on how hungry you are. The total baking time will depend on whether you bake one or two eggs in each dish and the size and type of dish you use.

Easy Cuban Baked Eggs with Ham

for 4 kids

Foods you need:

- Cooking spray
- 4 thin slices lean cooked ham
(about 4 oz.)
- 4 to 8 eggs
- 4 teaspoons butter, divided
- 1/2 to 3/4 cup milk, divided
- Ground black pepper, if you like
- Salsa, if you like

Kitchen things you need:

- 4 (6-oz.) custard cups or shallow
baking dishes or ramekins
(*cazuelitas*) or 4- to 5-inch
ovenproof bowls
- Baking sheet
- Mug, cup or custard cup
- 1-teaspoon measuring spoon
- 1-tablespoon measuring spoon
- Oven mitts or potholders
- Kitchen timer
- Spoon



1. Set the oven to 350° F. With the spray, evenly coat the custard cups, baking dishes, ramekins or bowls. Put them on the baking sheet.
2. Put a ham slice in each dish so it covers the bottom of the dish and comes up the sides. One at a time, break 1 or 2 of the eggs into the mug or cup. Pour 1 or 2 eggs into the middle of the ham slice in each dish. With the measuring teaspoon, put a dot of butter (1 teaspoon) on top of the egg/s in each dish. With the measuring tablespoon, spoon 2 to 3 tablespoons milk over the egg/s in each dish. Sprinkle the tops of the egg/s with pepper, if you like.
3. With the oven mitts or the potholders, put the baking sheet with the dishes on it in the center of the middle rack in the oven. Set the timer for 16 minutes if you put 1 egg in each dish or set it for 20 minutes if you put 2 eggs in each dish. Bake until the egg whites are set all over and the yolks start to thicken and cloud over. The yolks don't have to be hard.
4. When the 16 or 20 minutes are over, with the oven mitts or the potholders, pull out the oven rack and look at the eggs. If the eggs are still runny, push in the oven rack and close the door. Set the timer for 2 minutes and let the eggs bake more. When the 2 minutes are over, with the oven mitts or potholders, pull out the oven rack and look at the eggs again. If the eggs are done, take the baking sheet out of the oven and put it on top of one of the burners on the range. Let the eggs cool a little bit before you serve them.
5. Spoon salsa on top of the eggs, if you like. ○

