WHAT YOU NEED

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 tbsp. Prosciutto, finely minced</td>
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<tr>
<td>Caramelized onions</td>
<td></td>
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<tr>
<td>Olive oil</td>
<td>3 tbsp.</td>
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<tr>
<td>2 Yellow onions, peeled, sliced thin</td>
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<tr>
<td>2 Thyme sprigs</td>
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<tr>
<td>¼ tsp. Sugar</td>
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<tr>
<td>½ tsp. Salt</td>
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<tr>
<td>Pickled red onions</td>
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<tr>
<td>1 Red onion</td>
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<tr>
<td>½ cup Red wine vinegar</td>
<td></td>
</tr>
<tr>
<td>½ cup White sugar</td>
<td></td>
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<tr>
<td>Pinch of Salt</td>
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<tr>
<td>Eggs</td>
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<tr>
<td>5 Eggs</td>
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<tr>
<td>1 tbsp. Cream</td>
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<tr>
<td>1 tbsp. Butter</td>
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<tr>
<td>¼ cup Caramelized onions, chopped</td>
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<tr>
<td>1 tsp. Oregano, minced</td>
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<tr>
<td>Seed bread, sliced thick, grilled as needed</td>
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<tr>
<td>Olive oil as needed</td>
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<tr>
<td>Piquillo peppers, sliced as needed</td>
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<tr>
<td>Micro basil as needed</td>
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</tbody>
</table>

TOAST WITH PROSCIUTTO SCRAMBLED EGGS, PEPPERS AND PICKLED ONIONS

Yield: 8 small toasts

HERE’S HOW TO MAKE IT

1. In a sauté pan, cook prosciutto over medium heat until crunchy and browned, and set aside.

2. For the caramelized onions: In a large sauté pan, add the olive oil, onions, and thyme sprig, and cook over medium-high heat until just starting to color, about 10 minutes. Reduce the heat and cook slowly until caramelized, stirring every few minutes to ensure even browning (add a small amount of water, if needed). Add the sugar and salt and continue until most of the moisture has cooked off and the onions are dark and flavorful.

3. For the pickled red onions: Peel the onion. Cut in half and slice into very thin half-moon shapes. Bring the vinegar and sugar to a boil, add the salt, and pour over the red onions; set aside for at least 2 hours.

4. For the eggs: Combine the eggs and cream in a small bowl and whisk until frothy. When ready to serve, heat butter over medium-high in a small sauté pan. Add eggs, and cook, folding eggs occasionally, until slightly cooked, about 2 minutes. Add the caramelized onions, prosciutto and oregano and stir to combine. Remove from the heat and keep warm.

5. To assemble: Brush the bread with olive oil, then grill the bread on both sides, top with a little of the scrambled eggs, a few slices of the piquillo peppers, a few pickled red onions and micro basil.
TOAST WITH PROSCIUTTO SCRAMBLED EGGS, PEPPERS AND PICKLED ONIONS

Virtually every year, ‘eggs at dinner’ make it on to food pundits’ annual top trend lists. Eggs are a perennial favorite because chefs know they’re a versatile, delicious and high-quality protein that complements any number of other ingredients — from the traditional to the adventurous. This on-trend appetizer with a focus on authentic regional ingredients, like prosciutto and piquillo peppers, has a distinct Mediterranean flair. This global inspired, flavorful dish will please customers with its healthy halo.

For video demonstrations and recipes, visit www.AEB.org/recipes