

## Squash Hash with baked eggs

### INGREDIENTS

- 1/2 cup extra-virgin olive oil
- 3 tablespoons fresh lemon juice
- 1/2 cup coarsely chopped fresh cilantro
- Coarse salt and freshly ground pepper
- 1 small onion, minced (1 cup)
- 2 cloves garlic, minced (1 tablespoon)
- 1/2 medium butternut squash or 1 whole acorn squash (1 1/4 pounds), halved, seeded, peeled, and cut into 1/2-inch pieces (3 1/2 cups)
- 10 ounces carrots, peeled and cut into 1/2-inch pieces (1 1/2 cups)
- 2 cups packed coarsely chopped kale (from 1 small bunch)
- 4 large eggs

### DIRECTIONS

1. Preheat oven to 425 degrees. In a small bowl, whisk together 1/4 cup plus 2 tablespoons oil, lemon juice, and cilantro, then season with salt and pepper.
2. Heat remaining 2 tablespoons oil in a large straight-sided ovenproof skillet (preferably cast iron) over medium-high. Add onion and garlic and cook, stirring occasionally, 3 minutes.
3. Add squash and carrots, season with salt and pepper, and transfer to oven. Roast, stirring once, until golden and tender, 20 to 25 minutes.
4. Stir kale into squash mixture, along with 1/4 cup cilantro mixture. Return to oven 7 minutes. Make 4 wells in vegetables and crack an egg into each. Season eggs with salt. Return to oven and bake until whites are set but yolks are still runny, 4 to 6 minutes. Serve, drizzled with more cilantro dressing.