

Savory Dutch Baby with Eggs, Arugula & Parmesan

Ingredients

- 7 large eggs, divided
- $\frac{2}{3}$ cup whole milk
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{2}$ tsp ground pepper, divided
- 3 Tbsp unsalted butter
- 2 Tbsp extra-virgin olive oil, divided
- 2 tsp lemon juice
- 2½ cups baby arugula
- 1 oz Parmesan cheese, shaved

Preparation

1. Place a 10 inch cast-iron skillet in the oven and preheat to 425° for 30 minutes
2. Combine 3 eggs, milk, flour, salt and $\frac{1}{4}$ teaspoon pepper in a blender; blend until frothy, about 1 minute, and let sit for 20 minutes
3. Carefully remove the pan from the oven
4. Add butter and swirl the pan until the butter is melted
5. Blend the batter quickly and add it to the pan
6. Bake until puffed and golden brown, about 20 minutes
7. Meanwhile, heat 1 tablespoon oil in a large nonstick skillet over medium-high heat
8. Add the remaining 4 eggs and cook sunny-side up until the whites are just set, about 2 minutes
9. Whisk the remaining 1 tablespoon oil and lemon juice in a medium bowl
10. Add arugula and toss to coat
11. Serve the Dutch baby topped with the fried eggs, arugula, Parmesan and the remaining $\frac{1}{4}$ teaspoon pepper

