

Spiced Chickpeas with Poached Eggs



10 min Prep

20 min Cook Time

Serves 1

Recipe from

<https://www.bbcgoodfood.com/recipes/indian-chickpeas-poached-eggs>

Ingredients*

- 1 tbsp olive oil
- 2 garlic cloves
- 1 sweet pepper
- ½ -1 jalapeno, deseeded and chopped
- ½ bunch green onions, separate green and white sections
- 1 tsp cumin
- 1 tsp coriander
- ½ tsp turmeric
- 1 tomato cut into wedges
- Coriander, chopped
- 1 can chickpeas, drained (keep the liquid)
- 1 bouillon cube
- 2 eggs

Directions

- Heat oil over medium-high heat in a skillet pan.
- Add garlic, pepper, chili, and the whites of the green onion to the pan.
- Fry for 5 minutes.
- At the same time, boil a large pot of water.
- Add spices, tomatoes, most of the coriander and chickpeas to the saute pan.
- Cook for 1-2 minutes.
- Stir in the bouillon cube and enough chickpea liquid to moisten other ingredients.
- Let simmer gently.
- When the pot of water is boiling, crack eggs in and poach for 2 minutes.
- Remove eggs with a slotted spoon.
- Stir the green onions into the chickpeas.
- Use a fork or a potato masher to lightly crush some of the chickpeas.
- Spoon mixture onto a plate, sprinkle the leftover coriander and top with eggs.
- Enjoy your meal!

White Chocolate Strawberry Scones



Makes 8 servings

20 minutes prep, 15 minutes cooking

Recipe courtesy of:

<https://www.budgetbytes.com/strawberry-white-chocolate-scones/>

Ingredients

- 2 cups all-purpose flour
- 2 Tbsp granulated sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 6 Tbsp cold butter
- 1 cup sliced strawberries
- 1/2 cup white chocolate chips
- 2 large eggs
- 1/4 cup milk
- 1/2 tsp vanilla extract
- 3/4 cup whole milk¹ (buttermilk or 2% milk will also work)

Glaze

- 1/2 cup powdered sugar
- 1/4 tsp vanilla extract
- 1 Tbsp milk

Preparation

- Preheat the oven to 425°F.
- In a large bowl, stir together the flour, granulated sugar, baking powder, and salt.
- Grate the cold butter and add it to the flour mixture. Use your hands to work the butter into the flour until only a few small pieces remain.
- Add the sliced strawberries and white chocolate chips to the flour mixture and stir to combine.
- In a separate bowl, whisk together the eggs, milk, and vanilla extract.
- Pour the whisked wet ingredients into the bowl with the flour mixture. Stir until a ball of dough forms and no dry flour remains on the bottom of the bowl. The dough may be slightly crumbly at first, but it will begin to hold together better as the moisture from the strawberries begins to absorb.
- Shape the dough into a flat circle, about 8-inches in diameter. Slice the circle into eight wedge-shaped pieces. Transfer the sliced scones to a parchment-lined baking sheet.
- Bake the scones for about 15 minutes, or until golden brown. Transfer the baked scones to a wire rack to cool.
- While the scones are cooling, prepare the glaze. Stir together the powdered sugar, vanilla, and milk in a bowl until it forms a thick glaze.
- Drizzle the glaze over the cooled scones, then serve.