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Green Eggs & Ham was my favorite story growing up and now it's one of my son's favorites. He gets pretty excited when we make this for breakfast together and will sometimes say a few lines as he's smearing on the sauce! I was inspired by the green eggs and ham I've tried at Huckleberry in Santa Monica and at Ad Hoc in Napa Valley. In the mornings, I need to keep things simple and quick, so for me it's all about the pesto here. Some fresh eggs and a good breakfast ham and you're done! AND it's fun!

INGREDIENTS

3-4 garlic cloves

1/4 c. parmigiano - reggiano cheese

2 c. basil leaves

1/2 lemon

1/4 c. toasted pinenuts

1 tbsp pepper

1 tbsp salt

1/2 c. olive oil

eggs

breakfast ham

GREEN EGGS & HAM RECIPE

1. To make the pesto, put the following ingredients into a food processor: garlic, cheese, basil, lemon, pinenuts, pepper, salt, olive oil.

2. Puree and add more olive oil until saucy.

3. Prepare the eggs and breakfast ham.

4. Drizzle some pesto over the eggs to make them green!