

COURGETTE & FETA SCONES WITH FRIED-EGGS, TOMATOES, MINT & CHILLI

Ingredients: *(makes 14 scones)*

- 500g courgettes
- 500g self-raising flour
- 2 level teaspoons baking powder
- 150g unsalted butter (cold)
- 2 teaspoons dried chilli flakes
- 200g feta cheese
- 4 large eggs
- 1 fresh red chilli
- olive oil
- 4 sprigs of fresh mint
- 150g ripe mixed-colour cherry tomatoes



Instructions:

1. Preheat the oven to 200°C/400°F/ gas 6.
2. Coarsely grate the courgettes (discard the seedy core), then place in a large bowl with a pinch of salt. Scrunch and squeeze together, then leave aside.
3. Meanwhile, tip the flour into a bowl with the baking powder and a pinch of salt, then chop and rub in the butter.
4. Squeeze the courgettes hard to get rid of any excess water, then stir through the flour mixture with the chilli flakes, and crumble in the feta. Make a well in the middle, crack in 2 of the eggs, then mix, pat and bring together into a dough (don't overwork it for a crumbly texture). Wrap in clingfilm and chill in the fridge for 15 minutes.
5. Roll out the chilled dough on a floured surface until 3 cm thick, then stamp out the scones using a 6 cm cutter. Place on a lined tray and bake for 20 minutes, or until golden, then leave to cool.
6. Meanwhile, very finely slice the chilli. Drizzle 1 tablespoon of oil into a large non-stick frying pan on a medium heat, add half the chilli in the middle and pick in half the mint leaves, then crack an egg over the top.
7. Scatter half the tomatoes in and around the edge of the pan, cover with a lid and cook for 2 minutes, or until cooked to your liking, then serve and repeat
8. Add all the pan ingredients to a plate and serve with the scones.

