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**Italian Cloud Eggs**

**Ingredients:** 4 large eggs, separated, ¼ teaspoon Italian seasoning, 1/8 teaspoon salt, 1/8 teaspoon pepper, ¼ cup Parmesan cheese, 1 Tablespoon fresh basil chopped, 1 Tablespoon finely chopped, oil packed sun-dried tomatoes

**Directions:** Preheat oven to 450°. Separate eggs; place whites in a large bowl and yolks in 4 separate small bowls. Beat egg whites, Italian seasoning, salt and pepper until stiff peaks form.

In an oven safe skillet coated with cooking spray, drop egg white mixture into 4 mounds. With the back of a spoon, create a small well in the center of each mound. Sprinkle with cheese. Bake until light brown, about 5 minutes. Gently slip an egg yolk into each of the mounds. Bake until yolks are set, 3-5 minutes longer. Sprinkle with basil and tomatoes. Pour yourself a glass of Arrossire di Barbera and enjoy your morning!