

FETA EGGS WITH ZUCCHINI

(slightly modified from [Skinnytaste](#))

2 teaspoons olive oil

1 /2 cup grated zucchini, squeezed dry

Chili crisp hot sauce, any amount you like (I used [this one](#))

2 large eggs

1 ounce feta cheese

ground black pepper to taste

salt to taste

In a small nonstick skillet, heat the oil and add the chili crisp sauce and zucchini, sautee on medium heat until the zucchini gets soft and starts to get some color. Add the feta cheese evenly over the zucchini and cook until it starts to melt a bit.

Carefully drop in the eggs, season with salt and pepper and cover. Cook on low until the yolks are runny and set, or cooked to your liking. Use a silicone spatula to transfer the eggs to your plate.