



Sparkle Kitchen

Skirlie

(makes 4 hearty portions)

Ingredients

- 2 tablespoons butter
- ½ large onion, diced (about 2/3 cup diced onion)
- 3 cups old-fashioned rolled oats
- About 5 sprigs of thyme, leaves stripped
- 32 ounces chicken stock
- 2 big handfuls fresh spinach
- 2/3 cup frozen peas
- salt and pepper, to taste
- 1/3 cup chopped pistachios
- 1 fried egg for each portion (optional)

Directions

In a large skillet with high sides and a lid, melt the butter over medium heat. Add the diced onion, and let it cook until it starts to get soft and translucent. Then, add the oats, stirring to combine them with the butter and onions. Allow the oats to toast—stirring frequently—for about five minutes.

When the oats begin to smell toasty and delicious, add the thyme leaves and the chicken stock. Turn up the heat to bring the skirlie to a bubble. Stirring frequently, let it cook there for about 3 minutes, or until you get a clear wake when you drag your spoon through the pan.

Return the heat to low, and add the spinach, stirring to combine. Put the lid on the pot, and allow it to simmer until the spinach wilts into the oats. Then take the whole pan off the heat, and stir in the frozen peas. Add salt and pepper, to taste.

Let the pan sit, covered, while you fry one egg for each person you intend to serve. Scoop the skirlie into bowls, sprinkle some chopped pistachios on each portion, and top with an egg.

Enjoy!