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## [Mediterranean Hens in a Nest](#)



### [Butterbread](#)

These fun “nests” feature a delicious Butterbread crust that’s filled with a mixture of eggs, feta cheese, black olives and sun-dried tomatoes, then baked to a delicious golden brown.

**Total Time:**

40  
MIN

**Number of Ingredients:**

6

**Servings:**

9

**Level:**

Medium

**Ingredients:**

6 slices of any Nature's Own Soft Sandwich Bread

1/2 cup crumbled feta cheese

1/3 cup sliced black olives

1/4 cup chopped oil-packed sun-dried tomatoes

2 tablespoons chopped fresh basil

6 eggs

1/3 cup water

1/4 teaspoon salt

1/8 teaspoon pepper

**Instructions:**

Preheat oven to 350 degrees.

Spray 6 jumbo muffin cups (3-1/2 inch diameter) with nonstick cooking spray.

Press 1 bread slice gently into each prepared muffin cup.

Divide cheese, olives, sun-dried tomatoes and basil evenly among bread-lined cups; set aside.

Whisk eggs, water, salt and pepper until blended. Pour egg mixture evenly into muffin cups, making sure it doesn't run over corners of bread.

Bake 20 to 25 minutes or until set in center. Run a knife around edges of cups; lift out "nests."

Serve immediately.

**Cooks Notes:**

Submitted by Catherine (Georgia).

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