

Tomato Egg Bake

Makes 4 Servings

Ingredients

- 2 teaspoons oil
- 1 small yellow onion, chopped
- 1 medium red bell pepper, chopped
- 2 cloves garlic, chopped small or 1/4 teaspoon garlic powder
- 1 teaspoon paprika
- 1/2 teaspoon chili powder
- 1 (28-ounce) can crushed tomatoes
- 1/4 teaspoon salt
- 4 large eggs
- 1/4 cup crumbled feta (or other shredded cheese of choice)
- 2 tablespoons chopped fresh parsley (optional)

Directions

1. Heat oil in medium pan over medium heat. Add onions and bell peppers and cook until soft, about 5 minutes. Add garlic, paprika and chili powder and cook about 30 seconds. Stir in tomatoes and salt and cook about 10 to 15 minutes.
2. Remove pan from the heat and make 4 small wells in sauce. Crack eggs into each well. Cover pan and return to medium-low heat. Cook, until whites are set and yolks are cooked to your liking, about 8 to 10 minutes.
3. Top with feta and parsley (if using). Serve right away.



Recipe from: Feeding Pennsylvania and PA Eats