

Eggs in Purgatory

Ingredients

- 1 T Olive Oil
- 1/2 Onion (chopped)
- 1 c Tomato Sauce
- 2 clv Garlic (minced)
- 1/4 t Red Pepper Flakes
- 1 t Salt
- 1/2 t Ground Black Pepper
- 1/4 c Parsley (chopped)
- 4 Eggs
- 1/4 c Parmesan Cheese (shredded)

Instructions

1. Drizzle olive oil into a skillet set over medium heat. Once the olive oil begins to shimmer, add in the onions and cook until tender, about 3 minutes.
2. Stir in the tomato sauce, minced garlic, red pepper flakes, salt and pepper.
3. Sprinkle with half of the parsley and allow the tomato sauce mixture to thicken, about 5 minutes.
4. Break an egg into a small bowl and using a large spoon, make an indentation in the tomato sauce mixture. Repeat with the remaining eggs.
5. Top with the grated cheese, salt and pepper. Cover the skillet and cook until the whites of the eggs are set and the egg yolks are cooked to the desired level of doneness. Remove cover from the skillet and remove the skillet from the heat.

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Sprinkle with remaining parsley and serve.