



famous egg

NIBBLEDISH CONTRIBUTOR

Ingredients

oil
3 cloves garlic
1 tsp chili flakes or according to taste
1 small pouch tomato sauce
3 eggs
1/4 cup fresh basil-chopped
cheddar cheese for toppings

Instructions

- Saute' garlic, chili flakes and tomato sauce in oil.
- break the eggs in a bowl (do not beat)
- when the tomato sauce has dried a little, put the eggs.
- sprinkle with basil and cheddar cheese on top of eggs .
- turn off heat and cover.

- leave the eggs on pan for atleast 5 min before plating.

***best eaten with garlic bread