



## 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