Leftover Tomato soup/sauce with grits and eggs

NIBBLEDISH CONTRIBUTOR

Ingredients

For each person:

- 1/2 cup leftover tomato sauce or soup (chunky or smooth, spicy or sweet, doesn't matter) (I used this)

- 2 eggs
- 1 cup water
- 3 tablespoons grits

- Handful shredded cheese (optional)
- Salt and pepper

Instructions

One of my favorite things to eat in the morning. It's also really good with polenta, but I was out of conrmeal and made grits (pretty similar). Easily doubled or tripled or whatever for more people, just make sure to use a larger pan for the sauce!

1. Bring the cup of water to boil, well salted, for the grits.
2. When the water is boiling, add the grits, bring back to a boil, then reduce to low and cover.
3. Heat the soup/sauce in a shallow saute pan on medium-low heat. If necessary, add some water to provide more poaching liquid.

4. Crack the eggs right into the pan, poach for about 10 minutes.
5. Scoop the grits into a bowl. Stir in some cheese, if you'd like, then scoop the sauce on top, followed by the eggs. The eggs should be just a bit runny. Top with black pepper and more cheese, if desired.