Eggs in Tomato Sauce Over Crusty Bread with Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

Pipérade (Spicy Tomato Sauce):
1/2 large onion, diced
1 red bell peppers, diced
1/2 tbsp olive oil
1 teaspoon hot paprika
1/2 tsp cayenne
1 garlic clove, minced
salt/pepper
1 14 ounce can diced tomatoes with juice

2-3 large eggs
¼ cup Parmesan shavings
1/2 loaf of your favorite crusty bread
1 small clove of garlic
2-3 ounces of mozzarella (or another cheese that melts), thinly sliced
3 slices prosciutto-optional (I used rotisserie chicken leftovers)
1 tbsp basil, julienned (optional)

Instructions

Preheat the oven to 450. In a large skillet on medium heat, add olive oil and sauté the onion and red pepper. Cook about 6 minutes and add the paprika, cayenne, garlic and cook a few more minutes. Add salt/pepper and tomatoes, cook another 5 minutes. Spread the mix into a shallow baking dish and create holes for the eggs, add an egg in each hole and bake until whites have almost set (maybe 7 minutes). Cut the bread in half, brush with olive oil and toast in the oven until golden brown at the same time you are baking the eggs. Rub with garlic clove, add mozzarella and bake until cheese is

melted. Remove the eggs and sprinkle parmesan shavings, return to the oven for a minute or so until cheese melts.

If using prosciutto, heat oil in pan and fry until thin and crispy. Drain on a paper towel.

Spoon the egg/tomato mix on top of the bread; add more parmesan shavings, basil and prosciutto. Serve immediately.