



<http://chefterrirees.com>

SPICY CAMPFIRE EGGS

Yield: 8 servings

Time: 10 minutes

INGREDIENTS

- 4 tablespoons extra virgin olive oil
- 1 medium onion, coarsely chopped
- 6 cloves garlic peeled and thinly sliced
- 4 jalapeño peppers, seeded and cut into 1/4-inch dice (or use canned jalapeños)
- 1 teaspoon hot chili flakes
- 3 cups basic tomato sauce
- 8 large eggs
- 1/4 cup grated Parmigiano-Reggiano cheese

DIRECTIONS

Heat the skillet over medium heat - then swirl the extra virgin olive oil into the pan. Add chopped onion, garlic, jalapeño, and chili flakes and sauté until vegetables are soft, about 6 to 7 minutes. Add tomato sauce and bring to a boil. Immediately lower the heat until the mixture simmers, then carefully crack eggs into the skillet. Cook 5 to 6 minutes until eggs are set to your preference.

Sprinkle on cheese and allow to cool for 3 to 5 minutes or until the cheese has melted.