Baked Eggs in Tomato Parmesan Sauce

Martha Stewart Everyday Food, as posted on thebittenword.com

I scaled the recipe to make two servings. If I can get this to work they way I think it's supposed to, I bet it would make a great brunch dish or an easy weeknight dinner.

- 1/2 tablespoon olive oil
- 2 garlic cloves, thinly sliced
- 1/2 teaspoon crushed dried rosemary
- 1 can (15 oz) diced tomatoes in juice
- 1/2 can (15 oz) crushed tomatoes
- 1/4 cup grated parmesan
- 4 eggs

Preheat oven to 350 degrees. Set two 12 ounce ovenproof bowls on a large rimmed baking sheet.

In a large saucepan, heat oil over medium flame. Add garlic and rosemary; cook, stirring until garlic is golden, about 2 minutes. Add diced tomatoes with juice, crushed tomatoes, and 2 tablespoons parmesan. Bring to a boil, reduce heat and simmer, stirring occasionally until slightly thickened, 2 to 4 minutes. Season with salt and pepper to taste.

Divide tomato sauce between bowls, reserving 1/2 cup. Crack 2 eggs into each bowl and top with reserved sauce and 2 tablespoons parmesan. Bake until egg whites are just opaque, yolks should still be soft, 24 to 28 minutes, rotating sheet halfway through.

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baked eggs in tomato parmesan sauce was posted by wendi on 10 august 2009 at bonappetithon.com