Baked Eggs with Tomatoes and Herbs

Ingredients

2 tsp. butter  
½ can diced tomatoes or 3 fresh tomatoes, chopped  
½ cup cooked spinach, chard, or mushrooms  
1 tsp. basil  
½ tsp. parsley  
½ tsp. salt  
½ tsp. pepper  
4 eggs  
Grated parmesan or feta cheese (optional)

Instructions

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Preheat oven to 350°. Butter the sides of a 9-in pie pan or other medium baking dish.

In a bowl, stir together tomatoes, other vegetables, basil, parsley, salt, and pepper. Spoon mixture into baking dish. Dot top of mixture with butter. Crack eggs over top of tomato mixture.

Bake until the egg whites are opaque and yolks have firm edges and are soft in the center, about 15 minutes. Remove from the oven and sprinkle with cheese, if desired. Serve immediately.


Categories:

Eggs  
Tomatoes  
Spinach