



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## **Poached Eggs in Tomato Sauce** (adapted from Smitten Kitchen)

If you just want to coarsely chop your tomatoes, stick a pair of scissors into the opened can of tomatoes and snip away.

Serves 4

1 tablespoon olive oil  
2 cloves garlic, minced  
¼ teaspoon crushed red pepper flakes  
2 tablespoons red or white wine (optional)  
1 (28-ounce) can whole tomatoes, drained and chopped or pureed  
pinch sugar  
½ teaspoon salt  
ground black pepper  
4 large eggs  
4 slices toasted country bread  
freshly grated Parmesan cheese

1. In a medium skillet, heat the oil, garlic, and pepper flakes over medium heat until the garlic and pepper is sizzling. Add the wine and let it simmer until it becomes syrupy, about 2 minutes. Stir in the tomatoes, sugar, salt and pepper. Reduce the heat to medium-low and simmer until thickened, 12 to 15 minutes.
2. Break the eggs into individual small cups. Make wells or indentations in the sauce, and gently transfer the eggs from the cups to the wells; season the eggs with salt and pepper. Cover the pan and cook over medium-low heat for 5 to 7 minutes, or until the whites are set.
3. Spoon a portion of sauce with an egg over toasted bread. Top with a generous sprinkling of parmesan cheese and serve immediately.