



Eggs Baked in Tomato-Paprika Sauce

2 tbs. extra-virgin olive oil

1 small yellow onion, diced

2 garlic cloves, minced

1 tsp. fennel seeds

1 tsp. smoked paprika

1 can (28 oz./875 g) whole peeled tomatoes with juices, tomatoes lightly crushed by hand

Salt and freshly ground pepper, to taste

4 eggs

Fresh flat-leaf parsley leaves for garnish

Preheat oven to 400°F (200°C).

In a 12-inch (30-cm) cast-iron fry pan over medium heat, warm the olive oil. Add the onion and cook, stirring occasionally, until softened, 5 to 7 minutes. Add the garlic, fennel seeds and paprika and cook, stirring constantly, until fragrant, about 1 minute. Add the tomatoes and simmer, stirring occasionally, until slightly thickened, 5 to 7 minutes. Season with salt and pepper.

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Using the back of a spoon, create a pocket for each egg in the tomato sauce. Crack 1 egg into each pocket. Transfer the pan to the oven and bake until the egg whites are just set and the yolks are still runny, about 8 minutes. Season the eggs with salt and pepper and garnish with parsley leaves. Serve immediately. Serves 4.

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