Baked Eggs in Tomato-Parmesan Sauce

Prep Time 15 minutes

Total Time 40 minutes

Serves 4

Yield Serves 4

Ingredients

1 tablespoon olive oil

4 garlic cloves, thinly sliced

1 teaspoon crushed dried rosemary

2 cans (15 ounces each) diced tomatoes in juice

1 can (15 ounces) crushed tomatoes

1/4 cup grated Parmesan

Coarse salt and ground pepper

8 large eggs

Directions

Preheat oven to 350 degrees. Set four 12-ounce ovenproof bowls or ramekins on a large rimmed baking sheet.

In a large saucepan, heat oil over medium. 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 to a simmer, and cook, stirring occasionally, until slightly thickened, 2 to 4 minutes. Season tomato sauce with salt and pepper.

Divide tomato sauce among bowls, reserving 1 cup. Crack 2 eggs into each bowl. Dividing evenly, 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.