

What's Cooking? Recipe

Huevos Escalfados en Salsa de Tomate - Poached Eggs in Tomato Sauce

By: Chef Zoe Muller

Servings: 2-4

Ingredients

- 3 Tbsp olive oil
- 4 large eggs
- 2 large cloves garlic, finely chopped
- Fresh thyme, to taste
- 4 tomatoes
- 1/2 tsp salt (more, to taste)

- 2 to 3 Tbsp chopped fresh cilantro, for garnish

Directions:

1. In a large skillet sauté the chopped garlic in the olive oil for about 10 seconds.
2. Place tomatoes in a food processor and blend well.
3. Add the sauce to the same skillet you sautéed garlic, carefully crack the 4 eggs on top of sauce, leaving space between each one.
4. Add fresh thyme. Place a lid on the skillet, and allow the eggs to cook for about 5 minutes, checking them often so that the yolk reaches the state that you prefer.
5. Once the eggs are cooked to your liking, remove the skillet from heat, and sprinkle the chopped cilantro on top of the eggs.

Serve hot, with flour or corn tortillas or your favorite bread to soak up all the delicious tomato sauce.