

Eggs in Purgatory w/ Spinach and Feta (for 2!)

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: 2 servings

Ingredients:

1 can (14 oz) diced tomatoes
1 clove garlic, minced
1/3 medium red onion, chopped small
1 tbsp crushed red pepper (or to taste)
1 tsp salt (or to taste)
1 – 2 tbsp olive oil
1 handful baby spinach
1/4 – 1/3 cup crumbled feta cheese
3 eggs



1. Warm olive oil over medium heat. Add onion, garlic, and crushed red pepper. Let it sizzle until softened, approximately 3 minutes, but do not allow to brown. Add tomatoes and salt. Allow to cook an additional 5 minutes, until slightly thickened. The sauce should be bubbling – hot enough to poach an egg.
2. Stir in spinach and crumbled feta. Crack eggs one at a time into sauce. Cover the skillet, but check the eggs every minute or so. They are done when the whites are solid but the yolks are still runny.
3. Serve with crusty dipping bread and share with your favorite person. Or just someone you kind of like. Whatever.