

Eggs Poached in a Tomato Sauce



Serves 4

Prep 10 mins

Cooking 40 mins

Easy

Ingredients

450g tin tomatoes - drained & chopped
1 tsp salt & freshly ground black pepper
3 tbsp olive oil
8 eggs
linguine or toast, to serve
Parmesan, to serve

1. Put the tomatoes in a small saucepan, add the salt and some pepper, and a couple of tablespoons of water and bring them to a simmer.
2. Cover and cook for 30 mins - stirring from time to time.
3. Pass the rough sauce through a sieve.
4. Put the olive oil in a heated large frying pan and pour the sauce over it.
5. Trying not to break them, crack the eggs carefully into the sauce, and season with a few twists from the pepper mill.
6. The eggs should take 7 - 10 mins in the sauce.
7. Serve with linguine or pieces of toast, sprinkled with olive oil and Parmesan