

INGREDIENTS

3 tablespoons extra-virgin olive oil
1 large onion (halved and thinly sliced)
1 large red capsicum (seeded and thinly sliced)
3 garlic cloves (thinly sliced)
1 teaspoon ground cumin
1 teaspoon sweet paprika
⅓ teaspoon ground cayenne, or to taste
1 can whole plum tomatoes with their juices (coarsely chopped)
¾ teaspoon kosher salt
¼ teaspoon black pepper
100g feta (crumbled)
6 large eggs
Chopped coriander
Hot sauce

INSTRUCTIONS

1. Heat oven to 375 degrees.
2. Heat oil in a large pan over medium-low.
3. Add onion and capsicum. Cook gently until very soft, about 20 minutes.
4. Add garlic and cook until tender.
5. Then stir in cumin, paprika and cayenne, and cook 1 minute.
6. Pour in tomatoes and season with ¾ teaspoon salt and ¼ teaspoon pepper.
7. Simmer until tomatoes have thickened, about 10 minutes.
8. Taste and add more salt and pepper if needed.
9. Stir in crumbled feta.
10. Gently crack eggs into pan over tomatoes.
11. Season eggs with salt and pepper.
12. Transfer pan to oven and bake until eggs are just set, 7 to 10 minutes.

TO SERVE

1. Sprinkle with coriander and serve with hot sauce.



Spicy Baked Eggs with Feta



4 -6 servings



45 mins

This easy to make vegetarian dish is perfect for sharing at the table and enjoying a meal together. Enjoy!