



# Skillet Eggs in Tomato Sauce with Breakfast Potatoes

Yield:  
4 – 5

Prep Time:  
10 Minutes

Cook Time:  
35 Minutes

Ready Time:  
45 Minuets

The right way to kick-off your weekend. A Mediterranean breakfast standout.

## Ingredients:

- ✓ 4 teaspoons extra-virgin olive oil, divided
- ✓ 1 shallot, finely chopped
- ✓ 2 garlic cloves, finely chopped
- ✓ 1 tablespoon chili powder
- ✓ 1/2 teaspoon turmeric
- ✓ 1/2 teaspoon (scant) caraway seeds
- ✓ 1 (14.5-ounce) can unsalted, diced tomatoes
- ✓ 1 cup water
- ✓ 1 (1lb.) package A Cut Above® Potatoes Fresh-Cut Diced

- ✓ 2 eggs
- ✓ 2 ounces feta cheese, crumbled
- ✓ 1/4 cup Italian parsley leaves or cilantro leaves
- ✓ Hot pepper sauce

## Preparation:

1. Heat 1 teaspoon of the oil in a heavy medium saucepan over medium heat.
2. Add shallot, garlic, chili powder, turmeric, and caraway; sauté until shallot is tender, about 4 minutes.
3. Add tomatoes with juices from can and water; simmer until sauce thickens and is reduced to 1 3/4 cups, stirring occasionally, about 8 minutes.
4. Meanwhile, heat the 3 remaining teaspoons of oil in a heavy, well-seasoned cast iron skillet or non-stick skillet over medium heat.
5. Add potatoes and sprinkle with salt and pepper. **Sauté** potatoes until tender and golden brown, about 15 minutes.
6. Using a wooden spoon, push the potatoes to the edge of the skillet.
7. Crack eggs into the center of the skillet and cook until whites are set, and yolks are creamy, about 6 minutes.
8. Spoon half of the warm sauce over the eggs and potatoes. (Cover remaining sauce and refrigerate to enjoy later.)
9. Sprinkle eggs with feta and parsley. Serve, passing hot sauce separately.

## Note:

- You can use the leftover sauce to make the recipe again the following day OR you can serve it over a baked potato or other veggies for another meal.