



EGGS BAKED IN TOMATO SALSA WITH MELTED CHEESE

Make your own fresh tomato salsa, as I have done, or buy a good quality fresh salsa in the refrigerated section of your supermarket. The flavors are best if you make the salsa just before baking and serving. It goes together quickly and because the egg bakes in less than 10 minutes the entire dish including preparation and cooking times will take less than 30 minutes. Vary the seasoning in the salsa depending on your preference. I like cilantro while others prefer basil. Lemon or lime juice or a little wine vinegar can be used. Red or white onion and all red or half red and half yellow tomatoes are also good.

Makes 4 servings

Tomato salsa:

2-1/2 cups diced (1/4 inch) tomatoes 2-3 large ripe tomatoes

1/4 cup finely chopped sweet onion

2 tablespoons extra virgin olive oil

2 tablespoons chopped fresh cilantro or basil

2 teaspoons fresh lime or lemon juice, or to taste

1 to 2 teaspoons minced jalapeno

1/2 teaspoon Kosher salt, or to taste

4 large eggs

1 cup shredded Monterey Jack or Mozzarella cheese

1. Make the salsa: Combine the tomatoes, onion, olive oil, cilantro or basil, lime or lemon juice, jalapeño and salt in a bowl; stir to blend.

2. Brush with olive oil 4 gratin dishes approximately 1 inch deep and 5 inches in diameter or use large (about 10 ounce ramekins). Preheat oven to 400 °F.

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3. Distribute the salsa evenly among the prepared dishes. Make an indentation in the middle of the salsa in each dish and break an egg into it. Top with the cheese, dividing evenly.

4. Place on a cookie sheet and place in the oven. Bake until the white is set, 8 minutes for a soft cooked egg. Remember the eggs will continue cooking when they are removed from the oven. Serve at once with toasted bread.