

Tomatoe And Egg Fricassee

Serves 2 :

Preparation and cooking time : 25 minutes

Ingredients :

- a 400g tin of peeled tomatoes
- 2 eggs
- 2 tablespoon of oil
- 1 garlic clove chopped
- 2 onions thinly sliced
- 1 hot pepper sliced
- thyme, bayleaf
- saffran

Drain the tomatoes, keep 10dl of juice. Roughly chop the tinned tomatoes.

Warm up the oil in a fry pan, add the chopped garlic, sliced onions, thyme and bayleaf. Fry softly for 5 minutes.

Add the tomatoes and juice and cook for a further 15 minutes. Salt and pepper.

Break the eggs on top, add a pinch of saffran, salt and pepper and leave on the heat until the white is cooked.

Serve with rice.