

Eggs Piperade

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6	tablespoons	extra-virgin olive oil
1	large	onion - 1/2" pieces
1		bay leaf
		salt and pepper
4	cloves	garlic - minced
2	teaspoons	paprika
1	teaspoon	fresh thyme - minced
3/4	teaspoon	red pepper flakes
3		red bell pepper - 3/8" strips
3		cubanelle peppers - 3/8" strips
14	ounces	canned whole tomatoes with 1/4 cup juice reserved - coarsely chopped
3	tablespoons	parsley - minced
2	teaspoons	sherry vinegar
8	large	eggs

Heat 3 tablespoons oil in 12" nonstick skillet over med heat until shimmering. Add onion, bay leaf, and 1/2 tspn salt and cook, stirring occasionally, until onion is softened and just starting to brown, about 6 minutes. Add garlic, papriks, thyme and pepper flakes and cook, stirring occasionally, until fragrant, about 1 minute. Add peppers and 1 tspn salt; cover and cook, stirring occasionally, until peppers soften, about 10 minutes.

Uncover and stir in tomatoes and reserved juice. Reduce heat to med-low and cook, uncovered, stirring occasionally, until mixture appears dry and peppers are tender but not mushy, 10-12 minutes. Discard bay leaf; stir in 2 tablespoons parsley and vinegar. Season with salt and pepper to taste. Transfer pepper mixture to serving dish and wipe skillet.

While peppers cook, beat eggs, 2 tablespoons oil, 1/2 tspn salt and 1/4 tspn pepper until combined and color is pure yellow.

Return empty skillet to med-high heat, and add remaining 1 tablespoon oil, and heat until shimmering. Add eggs, and using rubber spatula, constantly and firmly scrape bottom and sides of skillet until eggs begin to clump and spatula leaves a trail, 30-60 seconds. Transfer eggs to serving dish with peppers, sprinkle with 1 tbspn parsley and serve.