

02/16/11 - Huevos Con Tomat

This classic Sephardic dish is extremely simple and good for breakfast, lunch, or dinner. Humble, yet tasty it is the perfect dish to make when you can't think of anything else or haven't had time to go to the grocery store. Come to think of it Huevos Con Tomat would make a great brunch buffet item. I am sure our Nona's used it to stretch the food dollars and still serve a quality protein dish. My Nona on my mom's side had eight children.

The measurements are easily changed to increase the servings and canned chopped tomatoes in puree are definitely an option.

Today for lunch I used an 8 inch non stick skillet or omelet pan with a lid to cook this



¼ of a medium onion, finely diced

1 tablespoon olive oil

Salt and pepper

2 medium tomatoes or 2/3 cup canned chopped tomatoes in puree

2 extra large eggs

Optional 1 tablespoon grated Parmesan cheese or grated Kasserri cheese

Grate the fresh tomatoes on the large holes of a box grater. Preheat the skillet and then add the olive oil. Add the onions to the pan and sauté until translucent. Next add the tomatoes, stir and simmer for two minutes until bubbling and beginning to



Crack the two eggs in a separate dish. Make a space in the middle of the simmering tomatoes and then add the eggs to the well. Scoop up some of the tomatoes around the edges of the eggs and allow the eggs to spread a little more. Turn down the temperature to low and cover the pan for a moment.



Remove the lid, season the eggs and cook until the eggs are cooked with the yolks still soft in the middle. At this point, season the eggs with cheese if you prefer. To accompany the Huevos, make some toast; smear it with Feta cheese if you like.



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