



Italian Baked Eggs

SERVES: 4

PREP TIME: 10 min.

COOK TIME: 15 min.

Ingredients:

4 ounces low-moisture mozzarella,
12 ounces hot Italian turkey sausage, casings removed
1½ cups chopped yellow onion
3 garlic cloves, chopped
1 28-ounce can crushed tomatoes
1½ teaspoons dried oregano,
¾ teaspoon kosher salt
4 large eggs
¼ teaspoon black pepper
Toasted bread of your choice



Directions:

1. Heat a large ovenproof nonstick skillet over medium-high. Add the sausage and cook, stirring and breaking it apart with a wooden spoon, until almost cooked through, 5 minutes
2. Add the onion and garlic and cook, stirring, until the onion is translucent, about 3 minutes. Stir in the tomatoes, oregano, and salt. Bring to a simmer and cook, stirring occasionally, until slightly thickened, about 3 minutes.
3. Heat oven to 375 F.
4. Break the eggs into the sauce, leaving space between them. Sprinkle with the pepper. Transfer to oven and bake until the whites are set and the yolks are still soft, 7 to 9 minutes. Top with oregano.