Pomì
O Così. O Pomì.

Chicken Sausage and Tomato Braised Eggs



Preparation time: 60 min
Difficulty: Medium

Ingredients

- Crushed red pepper flakes: Optional
- Dried oregano: 2 tsp
- Eggs: 4-6
- Extra virgin olive oil: To taste
- Fresh parsley: For garnish
- Garlic cloves: 2 peeled and chopped
- Green bell pepper: 1 cored and chopped
- Italian crusty bread: Sliced, brushed with olive oil and toasted
- Italian-style bulk chicken sausage (or pork sausage, if you prefer): ¾ lb no casings
- Red bell pepper: 1 cored and chopped
- Red onion: 1 medium, peeled and chopped
- Salt and pepper: To taste

Preparation

In a large 12-inch heavy skillet, heat 2 tbsp extra virgin olive oil over medium-high heat.

Add the onions and bell peppers. Sautee for 4 minutes or so, tossing regularly. Add the garlic and cook another 2 minutes until fragrant. Season with salt and pepper. Transfer the mixture to a plate and set aside for now.

Return the skillet to medium-high heat and add 1 tbsp extra virgin olive oil. Add the sausage and cook until deeply browned, stirring regularly (about 7-10 minutes until fully cooked). Carefully drain any fat out and return to heat.

Now, to the cooked sausage, add the sautéed vegetables from earlier and **Pomì chopped tomatoes**. Season with oregano, salt and pepper.

Bring to a boil for 5 minutes. Lower heat, cover and let simmer for 20 minutes or so.

Uncover the skillet and with a wooden spoon make small “wells” in the sausage and tomato mixture for the eggs. Carefully break each egg and drop into a well.

Cover again and cook another 5-7 minutes or until the eggs look nicely set. Season eggs with salt and pepper.

Remove from heat and add fresh parsley. Sprinkle crushed red pepper flakes, if you like.
Serve immediately with toasted Italian bread. Enjoy!

Recipe by Suzy Karadsheh of TheMediterraneanDish.com

For this recipe we used:

Chopped Tomatoes 1 box

