

## Eggs Poached in Tomato Sauce

Jacob · 29/09/2024

**Prep Time**

1 hr 25 mins

**Difficult**

Medium

**Servings**

4

**Description**

This is very old recipe given to my by my motherinlaw Serve over penne or pasta of your choice

**Ingredients**

- - 2 tablespoons olive oil
- or to taste - ½ onion
- finely chopped - 2 cloves garlic
- finely chopped - 8 cups tomato sauce - ¼ cup dry red wine
- or more to taste - 1 tablespoon dried parsley - 1 tablespoon dried basil - 1 tablespoon dried oregano - ½ teaspoon salt - ¼ teaspoon freshly ground black pepper
- or more to taste - 1 bay leaf
- or more to taste - 1 pinch red pepper flakes - 8 eggs

**Instructions**

1. Heat olive oil in a large skillet over medium heat. Cook and stir onion and garlic in hot oil until tender
2. about 5 minutes. Stir tomato sauce
3. red wine
4. parsley
5. basil
6. oregano
7. salt
8. pepper
9. bay leaf
10. and red pepper flakes with the onion and garlic; bring to a simmer
11. reduce heat to low
12. and cook until the sauce has thickened
13. about 45 minutes. Crack eggs into a bowl one at a time and gently slide them into the tomato sauce; cook until beginning to firm
14. 2 to 3 minutes. Spoon sauce over the eggs to cover. Place a lid on the skillet and simmer until sauce has thickened
15. about 30 minutes.