

Egg with Tomato Sauce

Ingredients:

1 Onion
Basil
Tomato Puree (680mL)
Salt
Pepper
Olive Oil
4 – 6 Eggs

500gm spaghetti

Method:

1. Peel & dice onion.
2. Heat the oil in the pan, add onions and brown.
3. Add sauce, a pinch of salt, pepper, basil (hot chilli (optional)) and bring to the boil, lower heat and simmer.
4. Crack eggs in sauce, put on the lid.
5. Cook for a further 10 – 15 minutes & serve.
6. boil spaghetti as per directions on packet.
7. serve with tomato sauce and enjoy