

MIDDLE-EASTERN BAKED EGGS



Featuring Kettle Cuisine's Classic Gazpacho

VN VG DF

INGREDIENTS:

2 tbls Extra Virgin Olive Oil
½ each White Onion, Diced
1 tbls Garlic, Minced
1 tbls Cumin
1 tbls Paprika
½ tsp Smoked Sweet Paprika
1 tbls Tomato Paste
2 cups Classic Gazpacho
3 each Eggs
¼ cup Parsley
Salt To Taste
Drizzle Extra Virgin Olive Oil
Naan or Pita Bread To Serve

METHOD OF PREPARATION:

1. Preheat oven to 400 ° degrees.
2. Heat olive oil in ovenproof skillet or dutch oven.
3. Saute onions until soft.
4. Add garlic and cook for 1 minute.
5. Add spices and cook for 1 additional minute.
6. Add tomato paste.
7. Add classic gazpacho and cook until slightly thickened.
8. Salt sauce to taste.
9. Crack eggs into sauce and bake until set.
10. While eggs are baking, heat naan or pita bread on a baking sheet in a single layer.
11. Garnish eggs with parsley and extra virgin olive oil.



To learn more please contact a Kettle Cuisine sales representative
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VN VEGAN

VG VEGETARIAN

DF DAIRY FREE

LF LOW FAT

GF GLUTEN FREE