



**PREP TIME**  
5 MINUTES



**COOK TIME**  
15 MINUTES



**SERVING**  
2 PEOPLE



# Baked Eggs in Marinara

## Ingredients

- 1 Cup of any *Curvy Italian* Sauce
- 1/4 Cup Shredded Parmesan Cheese
- 4 Eggs
- Fresh Basil or Parsley
- Salt & Pepper
- Olive Oil
- *\*Optional:* 1 Baguette



## Directions

1. Preheat oven to 425° F.
2. Line a baking sheet with foil.
3. If you have a baguette, toast slices until golden brown.
4. Pour 1/2 a cup of any *Curvy Italian* sauce into two 6 inch cast iron skillet or two 10 ounce ramekins.
5. Top the sauce with 2 tablespoons each of Parmesan Cheese.
6. Gently crack 2 eggs into each skillet.
7. Top the eggs with salt and pepper then place them on the foil lined baking sheet.
8. Bake the eggs for 10-15 minutes or until the whites of the eggs are set.
9. Remove from the oven and sprinkle with parsley or basil if desired.
10. Serve immediately and scoop with the bread if you'd like.

**Buon Appetito!**

