

## EGGS BAKED IN TOMATOES

*(Courtesy Pure Wow)*

Makes 4 servings

Start to Finish: 45 minutes

### Ingredients:

*2 tablespoons olive oil*

*8 medium tomatoes*

*8 large eggs*

*¼ cup milk*

*¼ cup grated Parmesan cheese*

*Salt and freshly ground black pepper*

*4 tablespoons chopped fresh herbs (like parsley, thyme, rosemary or a mixture)*

### Directions:

1. Preheat the oven to 375°F. Grease a large, oven-safe skillet with the olive oil.
2. Using a small paring knife, cut around the stems of the tomatoes and remove them. Use a spoon to scoop out all the insides of the tomatoes. (Reserve the insides and use them to make tomato sauce or salsa.)
3. Arrange the tomato shells snugly in the prepared skillet. Crack an egg into each tomato. Top each egg with 1 tablespoon milk and 1 tablespoon Parmesan. Season each egg with salt and pepper.
4. Bake until the tomatoes are tender, the egg whites are set and the yolks are still a little jiggly, 15 to 17 minutes. Let cool 5 minutes and then garnish with the fresh herbs. Serve immediately.

