

Italian Eggs Recipe

4 organic cage free eggs
2 TB extra virgin olive oil
2 cloves garlic chopped finely
salt and black pepper to taste
4 TBS crushed tomatoes
A sprig of fresh thyme
2 TBS Romano Pecorino grated cheese



Saute garlic in olive oil until soft, break eggs on top and cook on very low heat to prevent sticking. When eggs are done garnish with fresh thyme leaves and grated cheese. Serve with garlic bread.

ENJOY!