

Spanish baked eggs in bolognaise

15m prep | 20m cook | 4 servings ★ ★ ★ ★ ★



7 Ingredients

- 2 tbsp extra-virgin olive oil
- 1 green banana chilli, deseeded, thinly sliced
- 1 tsp smoked paprika
- 2 cups Easy bolognaise (see related recipe)
- 4 eggs
- 2 tbsp chopped fresh flat-leaf parsley leaves
- Sourdough bread, toasted, to serve

4 Method Steps

- **Step 1** Preheat oven to 180°C/160°C fan-forced.
 - **Step 2** Heat half the oil in a non-stick frying pan over medium-high heat. Cook chilli, stirring, for 3 to 4 minutes or until softened. Add paprika and bolognaise. Cook, stirring occasionally, for 3 to 4 minutes or until heated through and excess liquid has evaporated.
 - **Step 3** Spread into a 4-cup capacity, 5cm-deep, 16cm square ceramic baking dish. Using a spoon, make 4 shallow holes in mixture. Crack 1 egg into each hole. Season with salt and pepper. Drizzle with remaining oil.
 - **Step 4** Bake for 10 to 12 minutes or until eggs are cooked to your liking. Sprinkle with parsley. Serve with toast.
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