

Marshall's
HAUTE SAUCE

Eggs in Purgatory

Ingredients

4 eggs
½ cup Red Chili Lime Sauce
14 oz. tomato sauce
¼ cup Parmesan cheese
½ tsp. olive oil
1 tsp. fresh chopped parsley
salt and pepper to taste

Instructions

- Add tomato sauce and Red Chili Lime Sauce to a nonstick pan and cook over medium high heat.
- Simmer 5 minutes so that it reduces a little.
- Reduce heat to medium low.
- Carefully crack eggs and add one at a time around the pot.
- Sprinkle with salt and pepper.
- Cover and cook 4-5 minutes to set the eggs.
- Remove from heat and sprinkle with cheese and parsley.
- Serve with a toasted bread for dipping and spreading.

Order more at www.marshallshautesauce.com