

# Baked eggs in tomato sauce

SERVES: 1    TIME: 10 MIN

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A Mexican spin on shakshuka, this egg dish is packed with vegetables and flavor.

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## Ingredients

**1 cup fire-roasted diced tomatoes**  
**¼ cup black beans, rinsed**  
**1 clove garlic, minced**  
**½ tsp red pepper flake**  
**2 eggs**  
**1 cup green cabbage, thinly sliced**  
**Juice from ½ lime**  
**2 Tbsp queso fresco, crumbled**  
**1 Tbsp cilantro, chopped**  
**2 corn tortillas**  
**Kosher salt**

## Instructions

1. Preheat oven to 425° F with a small cast iron skillet or oven-safe pan inside.
2. In a small bowl, combine tomato sauce, black beans, garlic, and red pepper flake. Pour sauce into the preheated skillet and make two small indentations for eggs; gently crack eggs into their holes.
3. Bake in the oven until eggs are just set, about 7 to 9 minutes. In the meantime, make a simple slaw by gently combining the cabbage with lime juice and a few pinches of salt. Reheat tortillas on the stovetop or in the microwave with a damp paper towel.
4. Top eggs with queso fresco and cilantro; serve with tortillas and slaw.

## NOTES:

Omit cheese to make DF. Add more red pepper flake to increase spice.