



UOVO AL PURGATORIO

Serves 6

INGREDIENTS

4 tablespoons extra-virgin olive oil

1 (24-ounce) jar **Martone Street Mediterranean Style Sauce**

2 teaspoons Calabrian chili peppers, chopped finely (optional)

3 tablespoons fresh parsley, chopped

12 large eggs, separated by whites and yolks

Fresh parsley, chopped, for finishing

INSTRUCTIONS

In a cast-iron, or heavy-bottomed saute pan, set over medium, heat the olive oil until shimmering. Pour in the sauce, then add the Calabrian chili peppers, if using. Reduce the heat to low and simmer the sauce for about 8-10 minutes.

Stir in the egg whites using the handle of a wooden spoon. Gently slide the yolks into the sauce and cook for about 1 minute, undisturbed. Remove from heat and top with fresh chopped parsley.

Serve with crusty bread.

