

MARTHA STEWART'S CURRIED EGGS

Serves 3 for dinner

This is not really spicy! If you want more zip, see the note below.

4 teaspoons olive oil
1 shallot, minced
1 garlic clove, minced (can use garlic press)
2 tablespoons grated fresh ginger
1 can (28 ounces) chopped tomatoes with juice
1 can of chopped chiles
2 teaspoons curry powder
1/2 teaspoon ground turmeric
1/2 teaspoon ground cumin
3 sprigs cilantro, finely chopped, plus more sprigs for garnish
Coarse salt and freshly ground pepper

5 large eggs (or 3 whole eggs and 3 egg whites)

Instructions

1. Heat the oil in a large skillet over medium heat. Add the shallot, garlic, and ginger; cook until soft, 5 to 7 minutes. Add tomatoes and their juice – squash the whole tomatoes with the back of a spoon, or slice them as you add them. Add chiles, turmeric, curry powder, cumin, and chopped cilantro. Season with salt and pepper.
2. Cook, stirring occasionally, until tomatoes are soft and sauce has thickened, about 15 minutes (only 10 minutes if using canned San Marzano tomatoes).
3. Break 1 egg into a small bowl; slide onto tomato sauce. Repeat with remaining eggs, arranging them around skillet. Cover, and cook until egg whites are just set, 12 to 16 minutes.
4. Remove from heat, and season with salt and pepper. Garnish with cilantro.
5. Serve directly from the pan. Cut it into wedges, and spoon some of the piquant sauce over each piece. Garnish with cilantro and green onions for less heat.

NOTE:

For extra heat, in place of canned chopped chiles substitute either:

- 1/2 can of chopped jalapenos, or
- 2 small green chiles, such as jalapeno or serrano, seeded and finely chopped