

Egg in the Pepper from KellyintheKitchen

INGREDIENTS

1 red pepper
olive oil
2 slices of ham (or use some baby spinach instead, if you like)
6 eggs
cheese, for sprinkling (I used cheddar and mozzarella)
salt and pepper to taste

DIRECTIONS

Lay the red pepper down horizontally and cut into 6 slices, cleaning out all the seeds and stuff inside.

Heat oil in a pan and fry the peppers a few minutes on each side, until tender and lightly browned. Work in two batches until they're all cooked.

Then fry up the ham (or spinach). Cook a minute or two on each side, and remove to a plate. This will be the base for the peppers and eggs.

Now put 3 of the cooked pepper slices back into the pan with some more oil. Crack 3 of the eggs into the middle of the peppers - no worries if some of the egg spills out the sides; it probably won't be perfect. Cover the pan with a lid.

When the eggs are almost done, sprinkle some cheese on top and cover again to melt.

Remove from heat and plate on top of ham or spinach. Repeat with the last 3 red pepper slices and eggs. Serve immediately.