

Eggs in Purgatory Soup from KellyintheKitchen

INGREDIENTS

olive oil
butter
1 onion, diced
salt and pepper, to taste
2 cloves garlic, minced
1/4 tsp cumin
1/4 tsp curry powder
1/4 tsp red pepper flake
1 can (28 oz) canned tomato (crushed, diced, whatever – if you're using whole, give them a chop first)
14 oz water
3 tbsp plain Greek yogurt
4 eggs
Parmesan cheese, for garnish

DIRECTIONS

In a soup pot or individual skillets, heat olive oil and butter over medium and add onion with a pinch of salt. Cook, stirring occasionally, until onion is translucent and just starts to brown.

Add the garlic, cumin, curry powder, red pepper flake, salt, and pepper. Stir in and cook a minute or two, until fragrant.

Pour in the entire can of tomatoes and juice. Then fill the can up halfway with water and swirl to make sure you get all the juices out of the can, and pour into the pot. Bring to a boil and then lower to a simmer for 15 minutes, stirring occasionally.

When the tomatoes have simmered, stir in Greek yogurt and turn the heat down nearly as low as it can go, so that just the tiniest bubbles are floating to the surface.

Gently crack in the eggs, nestling them into the soup. Make sure the eggs aren't touching. Don't stir or agitate the soup as the eggs poach for a few minutes, until the whites are set but the yolks are still runny.

Use a slotted spoon to remove the eggs to their bowls, and ladle the soup over the eggs.

Sprinkle with Parmesan and fresh parsley. Enjoy!