



# Eggs Pipérade

Servings: 1 servings

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## Ingredients

- 1 teaspoon olive oil
- 3/4 cup chopped red bell pepper
- 3/4 cup chopped green bell pepper
- 1 garlic clove minced
- 1/2 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/4 teaspoon ground red pepper (1/4 to 1/2 teaspoon)
- 1 (14.5-ounce) can diced tomatoes undrained
- 4 large eggs lightly beaten
- 1 tablespoon chopped fresh parsley (optional)

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## Directions

Heat oil in a large nonstick skillet over medium-high heat. Add bell peppers and garlic; sauté 5 minutes. Add thyme, salt, ground red pepper, and tomatoes; cover, reduce heat to medium, and cook 7 minutes or until bell peppers are tender. Uncover, and cook 1 minute or until liquid almost evaporates. Gently stir in eggs; cover, and cook 3 minutes or until set. Garnish with parsley, if desired. Cut into wedges.

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