

Cacciatore-Style Baked Eggs

with Lacinato Kale & Parmesan-Garlic Toasts

Cacciatore, a traditional Italian preparation, features an herbed tomato sauce made with bell pepper and onion. Thanks to its versatility, the deliciously hearty sauce can be adapted for all kinds of dishes. Here, we're using it as a foundation for baked eggs, which soak up some of the tart, savory and sweet flavors as they cook. With a side of baguette toasts rubbed with garlic and sprinkled with Parmesan, this is a unique meal with classic flavor.



Ingredients

- 2 Farm Eggs
- 1 Small Baguette
- 1 15-Ounce Can Crushed Tomatoes
- 6 Ounces Cremini Mushrooms
- 4 Cloves Garlic
- 1 Bunch Lacinato Kale
- 1 Green Bell Pepper
- 1 Yellow Onion

Knick Knacks

- 1/3 Cup Grated Parmesan Cheese
- 1/4 Teaspoon Crushed Red Pepper Flakes

Makes 2 Servings

About 645 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



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Recipe #781

Instructions

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1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut the baguette crosswise into ¾-inch-thick slices. Cut the mushrooms into bite-sized pieces. Cut out and discard the stem, ribs and seeds of the bell pepper; thinly slice. Peel the garlic; mince 3 of the cloves, leaving the remaining clove whole. Remove and discard the kale stems; roughly chop the leaves. Peel, halve and thinly slice the onion.

2



Start the sauce:

In a large pan (nonstick and oven-safe, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned and softened; season with salt and pepper.

3



Add the vegetables:

To the pan of mushrooms, add the **minced garlic, onion, bell pepper** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened and fragrant.

4



Finish the sauce:

Add the **crushed tomatoes, kale** and **1 cup of water** to the pan of vegetables; season with salt and pepper. Simmer, stirring occasionally, 5 to 7 minutes, or until thickened and slightly reduced in volume. Remove from heat. (If your pan isn't oven-safe, transfer the finished sauce to a baking dish.)

5



Make the Parmesan-garlic toasts:

While the sauce simmers, place the **baguette slices** on a sheet pan in a single, even layer; drizzle with olive oil and season with salt and pepper. Toast in the oven 8 to 10 minutes, or until golden brown and crispy. Remove from the oven and set aside to cool slightly. When cool enough to handle, carefully rub the cut sides of each toasted baguette slice with the **whole garlic clove**; discard the clove. Sprinkle with **half the cheese**. Set aside in a warm place.

6



Finish & serve your dish:

While the baguette slices toast, using a spoon or spatula, create 2 wells in the center of the **finished sauce**. Crack an **egg** into each well; season with salt and pepper. Bake 6 to 8 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven and let stand for 2 minutes. Garnish with the **remaining cheese**. Serve with the **Parmesan-garlic toasts** on the side. Enjoy!