



### **Eggs Baked in Ham with Sofrito**

**Ingredients:**

1/2 large red bell pepper, coarsely chopped  
1 small onion, coarsely chopped  
1 large plum tomato, coarsely chopped  
1/2 cup packed, rinsed and dried fresh cilantro leaves  
4 garlic cloves, peeled  
8 thin slices of Black Forest ham  
8 eggs  
1/2 cup shredded pepper jack cheese  
crushed tortilla chips for garnish  
kosher salt and black pepper

**Instructions:**

Preheat the oven to 400 degrees.

Combine the bell pepper, onion, garlic, tomato, cilantro, 1/2 teaspoon of salt and 1/4 teaspoon of pepper in a food processor until smooth. It should look like salsa.

Fit a slice of ham into each of the lightly oiled or sprayed muffin cups or mini souffle dishes (they must be able to hold about 1/2 cup) with the ends of the ham extending over the edges of the cups. Divide the sofrito among the cups, shaping a well in the center. Crack one egg into each well. Sprinkle each egg with a little salt and pepper and cheese.

Bake in the center of the oven for approximately 15 minutes or until the whites of the eggs are set but the yolks are still runny. Carefully remove the eggs and ham from the muffin tin with a knife, spoon or small spatula. You may also be able to lift them out with your hands. Sprinkle with crushed tortilla chips and serve.

Serves 4

Recipe courtesy of Sara Moulton