

Pepper Egg In A Hole

Ingredients:

- 4, (4-oz.) red bell peppers
- 8 large eggs
- 1 tsp salt
- ½ tsp ground black pepper
- 1⅓ cup reduced-fat cheddar cheese
- 2 cups shredded jicama
- ¼ cup tomatillo salsa

Directions:

1. Preheat the oven to 375°F.
2. Cut the bell peppers into 8 rings, about ¼-inch thick. Discard the seeds and stems of the pepper, and mince the remaining flesh finely; set aside.
3. Place the 8 pepper rings onto a sheet pan lined with parchment paper.
4. Add 1½ tablespoons of cheese to each ring, and then top each with one tablespoon of the minced pepper. Bake for about 10 minutes until the cheese has melted.
5. Remove the sheet pan from the oven and crack one whole egg into each of the pepper rings.
6. Season the eggs with salt and pepper and top with the remaining cheese, about one tablespoon of cheese per pepper ring.
7. Bake for 8 minutes until the eggs are cooked.
8. Meanwhile, combine the shredded jicama with the tomatillo salsa and the remaining minced red peppers, and arrange ¼ for each portion onto a plate.
9. Using a large, wide spatula, carefully lift the baked pepper rings off the sheet pan and place two per portion onto the jicama salsa.

