

Ingredients

3 Tablespoons Ultra-Premium Extra Virgin Olive Oil
1 small red onion diced (about 1 cup)
3 cloves garlic minced (about 1 tablespoon)
1 can reduced-sodium chickpeas (15 ounces), rinsed and drained
1(28-ounce) can diced tomatoes
1 teaspoon dried oregano
1 teaspoon kosher salt
Fresh ground pepper to taste
1/4 teaspoon red pepper flakes
5 ounces baby spinach
4 large eggs
1/2 cup Parmesan cheese freshly grated
fresh basil chopped
Baguette slices for serving

Instructions

Place a rack in the center of your oven and preheat the oven to 375°F.

Heat the olive oil in a large, ovenproof, nonstick skillet over medium-high. Add the red-pepper flakes and onion. Cook until the onion is translucent. Add the garlic and cook until it just begins to color, about 1 more minute. Stir in tomatoes, oregano, salt, pepper, basil, and chickpeas season with salt and pepper and turn the heat to medium-low and simmer for five minutes. Taste again and adjust seasoning.

Step 3

Stir in the spinach. Allow it to cook down, wilt for about a minute before using the back of a large soup spoon to make 6 divots into the tomato sauce. Carefully crack an egg into each divot without breaking the yolk. Cover the pan and let the eggs cook until set to taste, about 2 to 3 minutes for runny yolks (If the pan is not covered, the eggs won't cook through).

Drizzle additional olive oil as desired and sprinkle the Parmesan cheese over the whole dish.

Serve hot with baguette slices.