

Smokey Tomato Baked Eggs

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**Gather
& Feast**

Who doesn't love the sound of smokey tomato baked eggs!? This recipe is not only my favourite for baked eggs but also the easiest. You're going to love it! It's also a crowd-pleaser and my go-to when hosting brunch or lunch gatherings. The addition of the smokey paprika really elevates the flavour of these baked eggs. If you don't have any, I highly recommend purchasing some and keeping it in your pantry. It's one of my most-used spices. So good!

SERVES 4 | **PREP TIME** 15 minutes | **COOK TIME** 30 minutes | **TOTAL TIME** 45 minutes

INGREDIENTS

- 2 tablespoons extra virgin olive oil (plus extra for drizzling)
- 1 small clove garlic, finely grated or crushed
- 1 teaspoon smokey paprika
- 1 x 400g tin crushed or diced tomatoes
- 1 bunch fresh basil leaves (roughly 2 handfuls)
- 8 free-range eggs
- 50g parmesan, shaved
- Sea salt to taste
- Freshly cracked black pepper

METHOD

1. Preheat your oven to 180°C/350°F.
2. Place a small saucepan on medium heat and add 1 tablespoon of olive oil.
3. Add the garlic and smokey paprika and sauté for a minute or two.
4. Add the tomatoes and simmer for about five minutes until slightly thickened.
5. Add 3/4 of the basil leaves to the tomato mixture and stir until the basil has wilted.
6. Divide the tomato mixture into four large ramekins or small baking dishes (standard-size ramekins of about 10cm diameter work well).
7. Crack two eggs into each ramekin.
8. Top each ramekin with the remaining fresh basil leaves, freshly shaved parmesan, salt, and black pepper.
9. Bake at 180°C/350°F for 20 minutes for runny eggs or 30 minutes for firm eggs.
10. Once removed from the oven, top each serving with a fresh basil leaf or two and a drizzle of olive oil.
11. Serve with toasted crusty bread.

NOTES

This dish is best served immediately after baking. Leftovers can be stored covered in the refrigerator for up to 2 days. Reheat in the oven at 180°C/350°F until warmed through.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/smokey-tomato-baked-eggs>

Let me know if you make the recipe! x **@gatherandfeast**