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Pauline's piperade

serves 4

ingredients:

1 green pepper, sliced
1 red pepper, sliced
3 tomatoes peeled and quartered
4-6 garlic cloves
3 tablespoons extra virgin olive oil
4 eggs, beaten
salt, black pepper to taste

Heat olive oil in a skillet.

Add sliced peppers, tomatoes and garlic.

Add salt and pepper.

Bring to a boil, cover and simmer on a medium flame for 1/2 hour.

Take lead off and cook for another 1/2 hour till liquid is evaporated.

Add beaten eggs and stir for 3-4 minutes.

