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Home

Recipes

For Doctors Only

## doctor mattoo's magnificent piperade

serves 4

ingredients:

- 3 ripe tomatoes
- 1 green pepper
- 1 red pepper
- 4 tablespoons olive oil
- 4 garlic cloves
- 4 eggs
- 1 tablespoon tomato paste

peel and cut the tomatoes in four, slice the peppers.

heat the olive oil in a saute pan, add tomatoes, peppers and garlic, salt and pepper. cover and cook on medium heat for 1/2 hour. remove lid and cook for another 1/2 hour till liquid has evaporated.

beat the eggs, salt lightly, add to vegetables and stir constantly for about 3 minutes on high heat

