

— AMERICA'S —  
**TEST KITCHEN**

# Eggs Pipérade

**SERVES** Serves 4**TIME** 1 hour

## INGREDIENTS

- 6** tablespoons extra-virgin olive oil
- 1** large onion, cut into 1/2-inch pieces
- 1** large bay leaf
- Salt and pepper
- 4** garlic cloves, minced
- 2** teaspoons paprika
- 1** teaspoon minced fresh thyme
- 3/4 teaspoon red pepper flakes
- 3** red bell peppers, stemmed, seeded, and cut into 3/8-inch strips
- 3** Cubanelle peppers, stemmed, seeded, and cut into 3/8-inch strips

## BEFORE YOU BEGIN

**\*** We like Cubanelle peppers here, but you can substitute green bell peppers, if desired. To serve the dish the traditional way, fold the eggs gently into the pepper mixture.

## INSTRUCTIONS

**1** Heat 3 tablespoons oil in 12-inch nonstick skillet over medium heat until shimmering. Add onion, bay leaf, and 1/2 teaspoon salt and cook, stirring occasionally, until onion is softened and just starting to brown, about 6 minutes. Add garlic, paprika, thyme, and pepper flakes and cook, stirring occasionally, until fragrant, about 1 minute. Add bell peppers, Cubanelle peppers, and 1 teaspoon salt; cover and cook, stirring occasionally, until peppers begin to soften, about 10 minutes.

- 1** (14-ounce) can whole peeled tomatoes drained with 1/4 cup juice reserved, chopped coarse
- 3** tablespoons minced fresh parsley
- 2** teaspoons sherry vinegar
- 8** large eggs

## NUTRITIONAL INFORMATION

Per Serving (Serves 4)

Calories 412; Fat 31 g; Saturated 6 g; Trans 0 g; Monounsaturated 19 g; Polyunsaturated 4 g; Cholesterol 372 mg; Sodium 1034 mg; Carbs 20 g; Fiber 7 g; Sugars 11 g; Protein 16 g

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**2** Uncover and stir in tomatoes and reserved juice. Reduce heat to medium-low and cook, uncovered, stirring occasionally, until mixture appears dry and peppers are tender but not mushy, 10 to 12 minutes. Discard bay leaf; stir in 2 tablespoons parsley and vinegar. Season with salt and pepper to taste. Transfer pepper mixture to serving dish and wipe skillet clean with paper towels.

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**3** While pepper mixture cooks, beat eggs, 2 tablespoons oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper with fork until eggs are thoroughly combined and color is pure yellow.

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**4** Return now-empty skillet to medium-high heat, add remaining 1 tablespoon oil, and heat until shimmering. Add egg mixture and, using rubber spatula, constantly and firmly scrape along bottom and sides of skillet until eggs begin to clump and spatula just leaves trail on bottom of pan, 30 to 60 seconds. Reduce heat to low and gently but constantly fold eggs until clumped and just slightly wet, 30 to 60 seconds. Immediately transfer eggs to serving dish with pepper mixture, sprinkle with remaining 1 tablespoon parsley, and serve.