



Eggs Piperade

Ingredients

- 2 tablespoons [Fustini's Garlic Olive Oil](#)
- 1 medium onion, small dice
- 1 teaspoon hot paprika
- 1 large bell pepper, small dice
- 2 medium tomatoes, small dice
- 1 teaspoon [Fustini's Sherry Vinegar](#)
- 4 slices bread
- ¼ cup [Fustini's Medium SELECT olive oil](#)
- 5 eggs
- 1 teaspoon [Fustini's Pyramid Flake Salt](#)

Directions

Step 1.

Heat Garlic oil in a medium sauté pan and sweat onion until it is translucent. Add paprika and sauté one more minute. Add peppers and tomatoes, followed by the sherry vinegar and cook on medium heat until everything is tender.

Step 2.

Fry bread slices in single varietal oil until golden brown on both sides.

Step 3.

Crack eggs into a bowl and scramble well. Add eggs to pipêrade (vegetable mixture) and continue to scramble until just set. Top bread with the eggs and finish with Fustini's Pyramid Flake salt.