

Eggs Sauteed with Tomatoes, Peppers and White Cheese (Guevos con Domates, Pipiritzas i Cesos Blanco)

An infinite number of egg dishes using peppers and tomatoes must have come out of Spain. In this Bulgarian version the eggs are mixed with feta cheese before being poured over the sauteed vegetables.

3 tablespoons light vegetable oil
2 green peppers, seeded and sliced
in rounds
2 red peppers, seeded and sliced in
rounds

4 tomatoes, peeled, seeded and
sliced
8 eggs
1 cup feta cheese, crumbled
½ teaspoon ground pepper
salt (optional)

Prepare all the ingredients. Warm the oil in a heavy skillet and saute the red and green peppers gently. Add the tomatoes and stir. Cook for a few minutes until the tomatoes begin to water and lower the heat.

In a mixing bowl, lightly beat the eggs, add the crumbled cheese and fold together. Pour the eggs over the tomato-pepper mixture in the skillet. Add the pepper (and salt, if necessary) and cook until the eggs begin to set, occasionally stirring with a wooden spoon. Serve straight from the hot skillet.

Serves 6.