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## Main Dishes

### CLASSIC TOMATOES AND EGGS

6 Davidson's Safest Choice™ Pasteurized Shell Eggs  
Butter or Margarine  
3 medium Tomatoes (chopped)  
Salt and Pepper to taste  
6 slices American cheese  
1 1/2 cups Water

Place tomatoes and water in covered saucepan with butter, a dash of salt (if desired) and simmer until soft (do not overcook). Add eggs to mixture by separating the tomatoes to create space for them. Cook on medium heat uncovered until eggs are almost done to liking. Soft yolks are now safe with SYSCO Imperial Eggs! Add 1 slice of American cheese to the top of each egg, and cover until cheese is melted.

Serve at once over English muffins, or toast, with a sprinkle of freshly ground pepper. Don't let the uniqueness fool you. They are delicious!

\*May substitute tomatoes with 1 (10 oz.) can stewed, chopped tomatoes and omit water.

