

Kagianas with peppers & Velluto Napoli tomato sauce on multigrain bread

Ingredients

For 1 serving:

- 3 eggs
- 100g Velluto Napoli Tomato Sauce (Art. 55228)
- 5g Garlic Paste (Art. 55014)
- 40g Confit Onion (Art. 55190)
- 40g cherry tomatoes
- 30g green bell pepper
- 30g red bell pepper
- 2 slices multigrain bread
- 15ml olive oil
- 30g feta cheese
- Salt, pepper
- Fresh parsley
- Oregano

Εκτέλεση

1. In a small saucepan, heat the olive oil and sauté the Confit Onion with the Garlic Paste.
2. Add finely chopped peppers and cook for 2–3 minutes until softened.



3. Add the Velluto Napoli Tomato Sauce and cherry tomatoes. Simmer for 3–4 minutes.
4. Lightly beat the eggs and add them to the pan. Gently stir with a spatula until the mixture thickens but remains moist.
5. Toast the bread slices and serve the kagianas on top.
6. Sprinkle with crumbled feta, a drizzle of olive oil, chopped parsley, and oregano.
7. Finish with a pinch of salt and freshly ground pepper.