

# SLOPPY "BO" WITH PEPPERONCINI AND FRIED EGG

*Yield: 4 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Olive oil	1 Tbsp.
Garlic, minced	1 Tbsp.
Chile flakes, a pinch	1 ea.
Poblano pepper or green pepper, roasted, diced	1 ea.
Plantspired Bolognese Sauce	14 oz.
Oregano or basil, chopped	1 Tbsp.
Olive oil	1 Tbsp.
Whole wheat bun, split	4 ea.
Eggs, medium (optional)	4 ea.
Salt	as needed
Ground black pepper	as needed
Pepperoncini peppers, sliced	½ cup

## **Method**

1. Heat the olive oil in a saucepot. Add the garlic and chile flakes, cook on low until lightly toasted. Add the diced pepper and sauté for 1 minute. Add the Bolognese Sauce and bring to a low simmer. Cook for 5 minutes or until the liquid has evaporated and the mixture has thickened. Stir in the herb and adjust seasoning and hold warm.
2. Brush both sides of the bun with olive oil and toast in a pan.
3. Heat a non-stick pan over low heat. Add a little oil and the egg. Cook until the egg is set. Season with salt.
4. *To Assemble:* Place the bottom bun on a plate. Top with a generous portion of the Bolognese mixture. Place a few slices of pepperoncini on top.
5. Place a fried egg on top of the Bolognese and cover with the top bun.

**Variation:** For sliders, use quail eggs.

Add chopped or sliced mushrooms with the peppers and sauté until tender.

**Note:** for a vegan version, eliminate the egg and use a vegan bun.