

## Squash With Egg and Cheese

*Courtesy of Lydia Kukoff*

6 tbsp olive oil, or enough to cover the bottom of the pot amply  
4 medium onions, cut in small pieces  
4 medium gold potatoes, peeled and cut in small chunks  
8 zucchini, cut in small chunks  
1 28 oz can crushed tomatoes  
Handful fresh basil, ripped  
6 extra-large eggs, beaten  
1/4 c +2tbsp grated Parmesan or pecorino cheese

1. Heat oil in heavy pot. Add onions and cook slowly over Louise-medium heat until almost caramelized.
2. Raise heat to medium-high. Add zucchini and potatoes. Keep stirring until we'll-coated with onions. Stir until browned. Be sure not to have them stick. You may have to add a bit more oil. (The zucchini may give off liquid. Keep stirring until it evaporates and the zucchini mixture is browned.) Add salt and pepper.
3. Add tomatoes and cook at a simmer about 20 minutes more.
4. Beat cheese into the beaten eggs. Raise heat so that tomato mixture is bubbling. Stir in egg-and-cheese mixture. Cook another 5-10 minutes. *Buon Appetito!*

