Recipe of the Month
From www.cookspiration.com

With all the snow, you might be looking for warmth and comfort from your meals. This hearty skillet makes a great weekend brunch and will have you forgetting all about the sub-zero temperatures. Serves 8.

Ingredients
- 1 tsp cumin
- 1 tsp coriander
- 1 tsp smoked paprika
- 2 large onions, thinly sliced
- 2 Tbsp olive oil
- 2 garlic cloves, minced
- 4 bell peppers (red, yellow, orange), sliced into think strips
- 1 Tbsp honey
- 2 bay leaves
- 1 Tbsp chopped thyme
- ½ cup chopped cilantro
- 10 large tomatoes, chopped
- 1 cup cooked or canned green lentils, drained and rinsed
- 8 large eggs
- ½ cup feta cheese, crumbled
- Salt and pepper to taste

Instructions
Step 1
Preheat oven to 400 ° F (200 ° C).
Step 2
Cook in a large, ovenproof sauté pan over medium high heat, the cumin and coriander for 2 minutes stirring often. Add onions and olive oil, and sauté 5 minutes. Add garlic, peppers, honey, bay leaves, thyme, cilantro, and cook for 5 minutes, stirring often. Add tomatoes, paprika, and season with salt and pepper. Reduce heat to medium low and simmer for 10 minutes.

Step 3
Stir in cooked lentils and cook 7 minutes longer. Remove bay leaves.

Step 4
Continue in your ovenproof sauté pan, or divide lentil sauce into 8 individual ovenproof skillets or ramekins. Make 8 indentations in the sauce and crack an egg into each. Sprinkle with crumbled feta cheese. Bake for 15 minutes, or until the eggs are cooked to desired doneness.

Step 5
Garnish with chopped cilantro, and serve immediately.