San Francisco Little Joes

[**MARIAN BURROS**](https://cooking.nytimes.com/search?q=Marian+Burros)

* **YIELD**4 servings
* **3** **tablespoons vegetable oil**
* **1** **onion, chopped**
* **1** **pound lean ground beef**
* **1** **pound fresh spinach, chopped**
* **Salt to taste**
* **Tabasco**
* **4** **eggs, lightly beaten**
* **¼** **cup grated Parmigiano-Reggiano**

1. Heat oil in a large skillet. Add onion, and cook over medium heat until soft. Add beef, mixing with onion and breaking it up into bits with a fork. Cook until no longer red.
2. Add spinach. Mix well. Cook, stirring for 3 to 4 minutes, until spinach has wilted. Add salt to taste. Mix a dash of Tabasco with eggs, then pour eggs over beef. Stir until eggs set. Transfer mixture to a warm platter, and sprinkle with cheese.