

Shakshuka

Ingredients

3 T Olive Oil
1 Onion (chopped)
1 Red Bell Pepper (diced)
4 clv Garlic (minced)
1 T Paprika
2 t Cumin
1 t Chili Powder
1/2 t Salt
1/2 t Ground Black Pepper
28 oz Whole Tomatoes (canned)
1/4 c Cilantro (chopped)
1/4 c Parsley (chopped)
6 Eggs

Instructions

1. In a 10-inch cast-iron skillet over medium heat, add oil. When the oil is hot, add the onion and bell pepper. Cook, stirring occasionally, until vegetables are very tender and lightly browned, about 12 to 15 minutes.
2. Add the garlic, paprika, cumin, chili powder, salt, and pepper. Cook, stirring constantly for 2 minutes.
3. Stir in the tomatoes, using a wooden spoon to break up into small chunks. Bring the mixture to a boil over medium heat. Reduce heat to low and simmer until mixture is slightly reduced, about 20 minutes. Stir in parsley.
4. Using the back of a large spoon, create a well slightly larger than an egg. Place one egg in the well. Repeat the process with the remaining 5

Shakshuka

eggs. Cover and cook until the egg whites are set but the yolks are still runny, about 12 to 15 minutes. Garnish with cilantro and serve immediately with crusty bread.