

SHAKSHUKA

(ISRAELI EGGS IN TOMATO SAUCE)

🍴 6 SERVINGS ⌚ 30 MINUTES

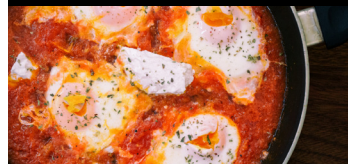
INGREDIENTS

- | | | | |
|---|----------------------------------|-----|--------------------------------------|
| 2 | tablespoons olive oil | 1 | small pinch of red pepper flakes |
| 1 | large onion, thinly sliced | 1 | (28-ounce) can whole tomatoes |
| 1 | large bell pepper, thinly sliced | 1/3 | cup feta cheese, crumbled (optional) |
| 2 | garlic cloves, chopped | 6 | eggs |
| 1 | teaspoon ground cumin | 1/4 | cup chopped cilantro |
| 1 | teaspoon sweet paprika | | |

DIRECTIONS

1. Preheat oven to 375 degrees Fahrenheit.
2. Heat 2 tablespoons of olive oil in a large, deep (oven-safe) skillet over medium heat. Add onion and bell pepper and cook until soft, about 5 minutes. Add chopped garlic and cook 30 seconds more.
3. Add cumin, sweet paprika, red pepper flakes and canned tomatoes. Stir to combine and cook over low heat for about 10 minutes.
4. Stir in crumbled feta, if using, then crack eggs into the skillet over tomatoes. Bake for 7-10 minutes or until the eggs are cooked.
5. Top with chopped cilantro and serve warm.

FRESH COOKING AT
BITES ESSEX MARKET



QUICK TIPS

- Serve with whole wheat toast for a complete meal.
- Add even more veggies! Chopped zucchini or spinach would work well.
- You can also finish this recipe on the stove by covering the skillet and simmering until the eggs are cooked.

TAG YOUR RECIPES!

📷 #THATSAFRESHBITE

SHAKSHUKA