

Shakshuka

This is a very basic version of Shakshuka. You can also add sliced bell peppers, chopped spinach, ground coriander, pinch of cayenne, or crumbled feta.

Serving size: 2

- ½ tbsp olive oil
- ½ medium sized onion, sliced
- 2 cloves garlic, minced
- ½ tsp ground cumin
- ½ tsp ground paprika
- 1 14.5 oz can (fire roasted) diced tomatoes
- Salt and pepper
- 4 eggs
- 1 tbsp cilantro or parsley, chopped

Heat up olive oil in a pan on medium heat. Add onion and garlic and sautéed for a few minutes until the onion begins to soften.

Add cumin and paprika and stir for about a minute.

Add diced tomatoes. You can use regular diced tomatoes or fire roasted tomatoes. You can even use about 1.5 cups of fresh tomatoes, cut into chunks, and ½ cup of water instead of canned tomatoes.

Season with salt and pepper. Cover the pan with a lid and let the sauce simmer on medium-low heat for 5 minutes.

Remove the lid and make four holes in the sauce for each of the eggs. Cover with the lid again and cooking for 10-15 minutes, depending on how well-cooked you want your eggs.

Top with cilantro or parsley and serve with crusty bread.