



SHAKSHUKA

INGREDIENTS;

1 tbsp olive oil

1 onion peeled and diced

1 clove Garlic ,minced

4 cups ripe diced tomatoes

2 tbsp tomato paste

1 tsp mild chili powder

1 tsp paprika

Salt and pepper

6 eggs

2 tbsp fresh chopped parsley (optional,for garnish)



INSTRUCTIONS

Heat a deep, large skillet on medium heat. Add chopped onion, saute for a few minutes until the onion begins to soften. Add garlic and continue to saute till mixture is golden. Add tomatoes, tomato paste and spices, stir, and allow mixture to simmer over medium heat for about 5-7 minutes.

Crack the eggs, one at a time, directly over the tomato mixture, making sure to space them evenly over the sauce. Cover the pan. Allow mixture to simmer for 10 minutes, or until the eggs are cooked and the sauce has slightly reduced. Garnish with chopped parsley, if desired.

Serve the Shakshuka straight on the skillet.