

SHAKSHUKA DINNER



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Olive Oil	3 Tbsp.	Salt	½ Tsp.
Small Onion, Chopped	1	Cinnamon	¼ Tsp.
Red Pepper, Chopped	1	Hot Pepper Flakes	¼ Tsp.
Cloves Garlic, Minced	4	Freshly Ground Pepper	¼ Tsp.
Tomato Paste	3 Tbsp.	Tomatoes, Diced	1 Can
Ground Cumin	2 Tsp.	Eggs	8
Ground Coriander	1 tsp.	Feta Cheese, Finely Crumbled	¼ Cup
Smoked Paprika	1 tsp.	Fresh Parsley, Chopped	2 Tbsp.



PREPARATION

- Heat olive oil in a large skillet or frying pan over medium heat.
- Add the chopped onion and red pepper to the pan and sauté until softened, about 5 minutes.
- Add the minced garlic and cook for an additional minute.
- Stir in the tomato paste, ground cumin, ground coriander, smoked paprika, salt, cinnamon, hot pepper flakes, and freshly ground pepper. Cook for 1-2 minutes to toast the spices.
- Add the diced tomatoes to the pan and stir well to combine all the ingredients.
- Reduce the heat to low and simmer the tomato mixture for about 10-15 minutes, until it thickens slightly.
- Create small wells in the tomato mixture and crack an egg into each well. Cover the pan and cook for about 5-7 minutes, or until the eggs are cooked to your desired level of doneness.
- Remove from heat and let the shakshuka rest for a few minutes.
- Serve the shakshuka hot, directly from the pan, with crusty bread or pita on the side for dipping.