

Shakshuka

Serves: 4 • Total Time: 25 minutes

Ingredients

- 6 eggs,
- 1 can crushed tomatoes,
- 1 small onion, diced,
- 2 cloves garlic, minced,
- 1 teaspoon cumin,
- 1 teaspoon paprika,
- Pinch of chili flakes,
- Olive oil and salt,
- Crusty bread or pita for serving

Instructions

1. Saute onion in olive oil until soft, about 5 minutes.
2. Add garlic and spices, stir for 30 seconds.
3. Pour in tomatoes, season with salt, and simmer 10 minutes.
4. Create small wells in the sauce and crack an egg into each one.
5. Cover the pan and cook until the whites are set but yolks are still soft, about 6 to 8 minutes.
6. Bring the pan to the table and serve in bowls with plenty of bread.

