

Shakshouka

- extra virgin olive oil
- 2-3 cloves garlic, crushed
- 2-3 jalapenos, minced
- 1 medium onion, diced
- 1 red bell pepper, diced
- 28 ounces canned tomatoes
- 4 ounces tomato paste
- salt to taste
- black pepper to taste
- 1 teaspoon cumin
- 1 teaspoon paprika
- your favorite hot sauce or chili powder to taste
- 5 chicken eggs
- Chevril
- Summer Savory

Heat a cast iron frying pan (with a cover) over a medium heat.

Heat a little olive oil in the pan. Cook the garlic, jalapenos and onion in the oil, stirring the whole while, until the onions start to turn translucent.

Add the bell pepper, and cook until the bell peppers are soft.

Stir in the tomatoes, tomato paste, salt, pepper, cumin, paprika and hot sauce or chili powder.

Cook until the sauce has lost water and reduced noticeably.

One at a time, crack each egg over the pan (evenly spaced). Cover the pan, and let the eggs poach for 5-15 minutes (depending on how you like your eggs cooked).

Remove the cover, sprinkle on the herbs and serve.

Serves: 2-4 (with fresh bread)

Preparation time: 30-45 minutes

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