

Easy Shakshuka

From The Kitchen of: Cookie and Kate

Prep Time: 15 minutes *Cook Time:* 20 minutes

Ingredients:

- 2 tbsp. olive oil
- 1 large yellow onion, chopped
- 1 large red bell pepper or roasted red bell pepper, chopped
- ¼ tsp. fine sea salt
- 3 cloves garlic, pressed or minced
- 2 tbsp. tomato paste
- 1 tsp. ground cumin
- ½ tsp. smoked paprika
- ¼ tsp. red pepper flakes
- 1 large can (28 ounces) crushed tomatoes, preferably fire-roasted
- 2 tbsp. chopped fresh cilantro or flat-leaf parsley
- Freshly ground black pepper, to taste
- 5 to 6 large eggs
- ½ cup crumbled feta
- Crusty bread or pita, for serving

Directions:

1. Preheat the oven to 375°F. Warm oil in a large, oven-safe skillet over medium heat. Once shimmering, add the onion, bell pepper, and salt. Cook, stirring often, until the onions are tender and turning translucent, about 4 to 6 minutes.
2. Add garlic, tomato paste, cumin, paprika & red pepper flakes. Cook, stirring constantly, 1 - 2 minutes.
3. Pour in the crushed tomatoes with their juices and add the cilantro. Stir, and let the mix come to a simmer. Reduce the heat to maintain a gentle simmer, and cook for 5 minutes.
4. Turn off the heat. Use the back of a spoon to make a well near the perimeter and crack the egg into it. Gently spoon a bit of the tomato mixture over the whites to help contain the egg. Repeat with the remaining 4 to 5 eggs. Sprinkle salt and pepper over the eggs.
5. Transfer the skillet to the oven and bake for 8 to 12 minutes. They're done when the egg whites are an opaque white and the yolks have risen a bit but are still soft.
6. Transfer the hot skillet to a heat-safe surface like the stove. Top with the crumbled feta, fresh cilantro leaves, and more red pepper flakes. Serve in bowls with bread on the side.

ONE
POT RECIPE