

Shaksuka

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Preparation: Less than 15 minutes

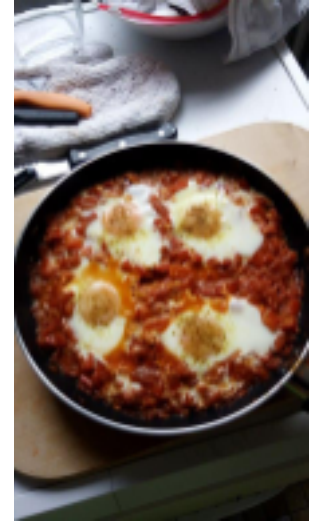
Cooking: 15 to 30 minutes

Yield: 2 servings

Cuisine: Middle East

Meal: Main Course

Season: Summer



It's a dish from Israel; it's typically made with tomatoes but other vegetables can be used instead. This is Henry's version of it.

Ingredients

1	Onion	1	Garlic
1	Red bell pepper	1	Cumin
1	Red Pepper	1	Paprika
4	Tomato	1	Chili flakes
4	Egg	1	Salt and pepper
1	tbsp Tomato paste		

Directions

Chop everything except tomatoes in tiny pieces.

Take the seeds off the tomatoes and chop them as well.

Heat oil on a pan.

Put tomatoes and peppers on the pan and let them boil.

Add the rest of ingredients except eggs. Cook it for 2 or 4 minutes.

Make little wells in the vegs mix and break the eggs inside. The idea is that eggs won't spread and disappear.

Cook until eggs are done.

Serve in the same pan it was cooked accompanied by crackers or pita bread.