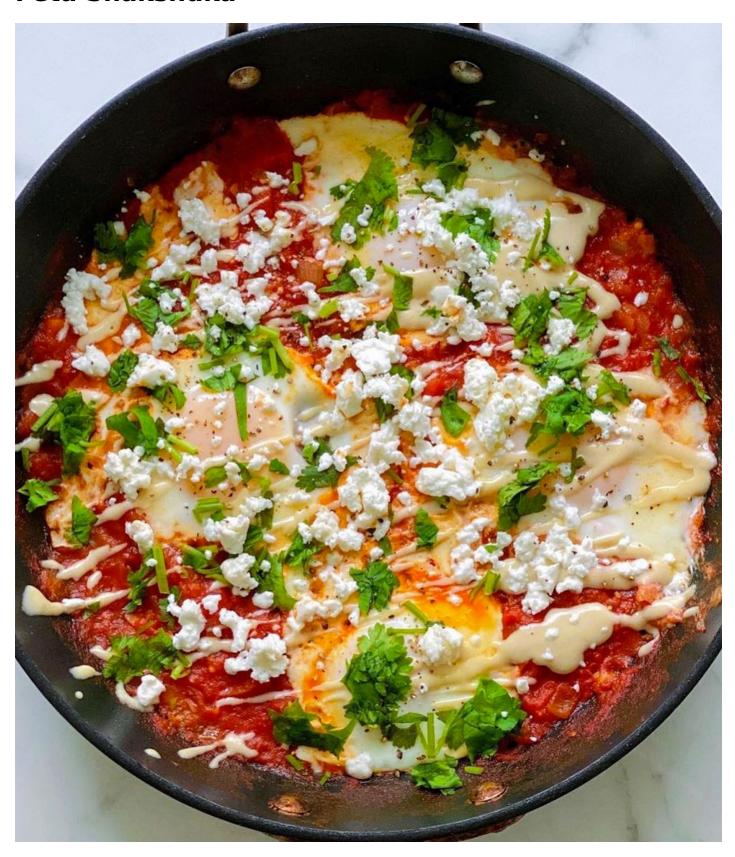


Feta Shakshuka



Preparation time: 25 min

Difficulty: Easy

Ingredients

• Chopped cilantro/parsley: for serving

· Crumbled feta: for serving

• Eggs: 4

Extra Virgin Olive Oil: 2 tbspLarge onion, chopped: 1Large onion, chopped: 3

Large red bell pepper, chopped: 1

Paprika powder: 1 tspPita: for servingTahini: for servingTomato paste: 2 tbsp

• 1 בסיס מוכן להכנת פיצה / בצק פיצה מרודד: tsp

For this recipe we used:

Chopped Tomatoes 26.6 oz



Preparation

The word "Shakshuka" comes from Arabic meaning "all mixed up" - all mixed up in a spicy, hearty, flavorful dish, that is! Pomì Chopped Tomatoes create the wholesome tomato base for the poached eggs, sautèed onions, fragrant garlic, and bell peppers in this easy dish!

Directions:

- 1. Heat olive oil in a skillet over medium heat. Add the onion, garlic and bell pepper and cook until the onions are translucent.
- 2. Add the tomato paste, salt and paprika and stir together. Cook for about 2 minutes.
- 3. Pour in the chopped tomatoes, stir to combine and lower the heat to a simmer. Cover the pan and cook for about 5-10 minutes.
- 4. Using the bottom of a spoon, make a well in the tomato mixture and gently drop in each egg. Slightly increase the heat to medium-low and cook until the whites have set.
- 5. Remove from the heat and sprinkle with freshly ground pepper, crumbled feta, tahini, and garnish with chopped parsley.
- 6. Enjoy with some warm pita and dig in!