

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 tbsp
- Large onion, chopped: 1
- Large onion, chopped: 3
- Large red bell pepper, chopped: 1
- Paprika powder: 1 tsp
- Pita: for serving
- Tahini: for serving
- Tomato paste: 2 tbsp
- 1 tsp בסיס מוכן להכנת פיצה / בצק פיצה מרודד: 1

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, sautéed 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!