

Shakshuka Breakfast Pizza



Preparation time: 40 min

Difficulty: Easy

Ingredients

- Cloves of Garlic, Chopped: 2
- Cumin: 1 teaspoon
- Extra Virgin Olive Oil: 2 Tablespoons, plus more for drizzling
- Feta, crumbled: 5 ounces
- Fresh Parsley, roughly chopped: To garnish
- Large Eggs, room temperature: 6
- Medium Onion, Chopped: 1
- No Knead Pizza Dough: 1 batch
- Paprika: 1 teaspoon
- Red Pepper Flakes: 1 pinch
- Salt & Pepper: to taste

For this recipe we used:

Chopped Tomatoes 26 oz



Preparation

Directions

- preheat oven to 450 degrees. place pizza stone in oven (if using) & line two trays with parchment paper.
- in a saucepan over medium heat add the olive oil, onion & garlic. cook until softened, about 15 minutes.
- stir in chopped tomatoes, salt, pepper, cumin, paprika & red pepper flakes. simmer until sauce begins to thicken slightly, about 10 minutes. remove from heat & set aside while you roll out the dough.
- evenly divide dough into two. on a lightly floured surface, shape each piece into a 12-inch circle. transfer to parchment paper.
- brush dough with olive oil & evenly divide the sauce between the two. one at a time slide each pizza onto the pizza stone & bake for 5 minutes.
- remove from oven & create 3 wells in the sauce. crack 3 eggs onto each pizza & sprinkle with feta.
- transfer back to the pizza stone & bake for an additional 10 minutes, until crust is golden brown & egg whites are cooked throughout.
- garnish with parsley and serve