Pomì
O Così. O Pomì.

Shakshuka



Preparation time: 60 min
Difficulty: Medium

Ingredients

- Bread: 2 slices
- Eggs: 3
- Extra virgin olive oil: to taste
- Garlic: 1 clove
- Hot chilli pepper: 1
- Hot paprika: 10 gr
- Natural brown sugar: 1 spoonful
- Onion: 1
- Parsley: to taste
- Peppers: 300 gr
- Salt and pepper: to taste

Preparation

1. Start by finely chopping the onion and garlic, sauté with some extra virgin olive oil and hot paprika.
2. Then slice the pepper and chilli peppers and add to the pan.
3. Add salt and pepper and the ***Pomì finely chopped tomatoes***, followed by a spoonful of the natural brown sugar.
4. Cook for 20 minutes, break the egg open and pour it directly into the pan, cover and cook for 8 minutes.
5. Garnish with a sprinkling of chopped parsley, serve with some toasted bread.

For this recipe we used:

Finely Chopped Tomatoes 14,1 oz

