

Easy Shakshuka

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Prep Time: 15 minutes
Cook Time: 20 minutes
Total Time: 35 minutes

Yield: 2 servings
Category: Main dish
Method: Stovetop
Cuisine: Middle Eastern



INGREDIENTS

10 ml olive oil
60 ml yellow onion, chopped
60 - 80 ml red bell pepper, chopped
f.g. fine sea salt
1 clove garlic, pressed or minced
10 ml tomato paste
1 - 2 ml ground cumin
1 ml smoked paprika
1 ml red pepper flakes, reduce or omit if sensitive to spice
250 ml crushed tomatoes, preferably fire-roasted
10 ml chopped fresh cilantro or flat-leaf parsley, plus additional cilantro or parsley leaves for garnish
Freshly ground black pepper, to taste
2 eggs
45 ml crumbled feta
Crusty bread or pita, for serving

INSTRUCTIONS

1. Preheat the oven to 375°F. Warm the oil in a large, oven-safe skillet (preferably stainless steel) over medium heat. **Put on an oven mitt.** Once shimmering, add the onion, bell pepper, and salt. Cook, stirring often, until the onions are tender and turning translucent, about 3-4 minutes.
2. Add the garlic, tomato paste, cumin, paprika and red pepper flakes. Cook, stirring constantly, until nice and fragrant, 1 to 2 minutes.
3. Pour in the crushed tomatoes with their juices and add the cilantro. Stir, and let the mixture come to a simmer. Reduce the heat as necessary to maintain a gentle simmer, and cook for 5 minutes to give the flavors time to meld.
4. Turn off the heat. Taste (careful, it's hot), and add salt and pepper as necessary. Use the back of a spoon to make a well near the perimeter and crack the egg directly into it. Gently spoon a bit of the tomato mixture over the whites to help contain the egg. Repeat with the other egg. Sprinkle a little salt and pepper over the eggs.
5. Carefully transfer the skillet to the oven (it's heavy) and bake for 8 to 12 minutes, checking often once you reach 8 minutes. They're done when the egg whites are an opaque white and the yolks have risen a bit but are still soft. They should still jiggle in

the centers when you shimmy the pan. (Keep in mind that they'll continue cooking after you pull the dish out of the oven.)

6. Using oven mitts (both hands!), transfer the hot skillet to a heat-safe surface like the stove. Top with the crumbled feta, fresh cilantro leaves, and more red pepper flakes, if desired. Serve in bowls with crusty bread on the side.

NOTES

Recipe adapted from America's Test Kitchen, The New York Times and Serious Eats.

Make it dairy free: Omit the feta. To replace its salty punch, top the shakshuka with halved and pitted Kalamata olives.

Make it vegan: While untraditional, I think this would be great with chickpeas (1 can, rinsed and drained, or 1 1/2 cups cooked chickpeas) stirred in with the crushed tomatoes. Omit the feta. To replace its salty punch, top the shakshuka with halved and pitted Kalamata olives.

Make it gluten free: The shakshuka itself is gluten free. Choose gluten-free bread or omit it altogether.