

Shakshuka



SIZE

For 4

PREPARATION

30 min

DIFFICULTY



Level 1



Level 2



Sure, shakshuka – AKA braised eggs – is having a moment. But that’s because it’s one of the tastiest, easiest, & fastest pantry meals out there. Plus, it’s endlessly adaptable to accommodate whatever you have on hand.

Ingredients

1 tbsp

1 (12 oz)

4

1 to 2

1 to 2

olive oil

jar roasted red peppers, drained and coarsely chopped

garlic cloves, smashed

tablespoons harissa

handful of minced cilantro, parsley or both

crusty bread, to serve

1 tsp

1

5

ground cumin

jar not just pasta sauce

salt and pepper

large eggs

crumbled feta or sliced oil-cured black olives, for serving (optional)

Process

1

In a large skillet over medium-high heat, heat the olive oil. add the peppers and cook, undisturbed, until starting to brown, 3 to 5 minutes.

2

Add garlic, harissa, and cumin and cook until fragrant, about 30 seconds. Add the not just pasta sauce and season with salt and pepper.

3

Reduce heat to medium-low and simmer sauce until slightly thickened, about 5 minutes. Using a small spoon, make a well in the sauce and crack one egg into well. Continue with remaining eggs and season tops of eggs with salt. spoon a little sauce over the edges of the whites to partially cover them, leaving yolks exposed.



4

Cover and cook, simmering very gently and reducing heat if necessary, until whites are set and yolks are still runny, about 10 minutes. Continue basting the egg whites with sauce as they cook.

5

Sprinkle with cilantro or parsley and the optional toppings. Serve with crusty bread.