

Shakshuka

Serves 3



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 2 tablespoons olive oil
- ½ medium yellow onion, diced
- 2 cloves garlic, minced
- 3 cups ripe tomato, diced
- ¼ cup tomato paste
- 1 teaspoon cumin
- 1 teaspoon paprika
- ½ teaspoon salt or to taste
- 6 large eggs
- 2 cups fresh baby spinach, optional

Directions

1. Heat oil in a large skillet over medium-high heat. Add onion and cook until they begin to brown, about 5-7 minutes, stirring occasionally.
2. Add garlic and cook for 30-60 seconds, until fragrant. Add tomatoes, tomato paste, cumin, paprika, and salt and cook for 2 minutes, stirring occasionally, until tomatoes start to break down.
3. Add spinach if using and cook until it begins to wilt, 1-2 minutes.
4. Use a large spoon to make 6 indentations for the eggs. Crack eggs into those spots, cover and simmer until eggs are set, about 7-10 minutes.

Notes

- Serve with a slice of crusty bread.
- Eggs can be substituted with white beans
- Fresh tomatoes can be substituted with a large (28 oz) can of diced tomatoes

Common Allergens: eggs

Recipe from Spices around the World cooking class, Fall 2019