

Shakshuka

Recipe for 4 persons

Description

Rich, spicy and delicious. This brunch dish will have your guests anxious for your next invite.

Ingredients

Shakshuka

- 1 Unit(s) Onion
- 3 Clove(s) Garlic
- 1 Tsp Cumin powder
- 1 Tsp Ground coriander
- 1 Tsp Chili flakes
- 1 Can(s) Can of crushed plum tomatoes (28 oz)
- 0.50 Bunch(es) Flat parsley
- 1 Cup(s) Chicken stock
- 4 Unit(s) Egg
- 100 Gr Sheep's milk feta

Preparation

- Preparation time **20 mins**
- Preheat your **four** at **375 F°**

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In a large skillet, sweat the onion with oil.

Add the garlic and spices and cook for another minute. Add the chicken stock. Add the tomatoes and bring to a boil. Lower the heat once the mixture starts to boil. Cook for roughly 20 minutes or until the sauce has reached the desired consistency. Season with salt and pepper to taste.

With the help of a spoon, make 4 wells in the tomato sauce and place a raw egg in each. Cover and continue to simmer for roughly 5 minutes or until the egg whites start to be cooked. Garnish with minced parsley and feta cheese.

Bon appétit!