



Shakshuka

Doesn't it look delicious? This combination of poached eggs in a spiced tomato sauce can be varied endlessly. Use green vegetables for a green shakshuka or add merguez and you get the delicious Tunisian dish ojja. This simple one-pan dish tastes great for breakfast, lunch or even dinner.

FEATURED PRODUCT:

BEKA Cookware

INGREDIENTS

- 2 tbsp olive oil
- 1 onion
- 3 cloves of garlic
- 1 red pepper
- 2 tbsp tomato puree
- salt
- pepper
- 1 tbsp paprika
- 1 tbsp cumin powder
- 1 tsp cayenne pepper
- 800 g tinned diced tomatoes
- 4 eggs
- 200 g cherry tomatoes
- 20 g rocket
- 1 lemon

INSTRUCTIONS:

1. Chop the onion and finely chop the garlic.
2. Cut the red pepper into strips.
3. Heat the oil in a large pan and fry the onion and garlic.
4. Fry the paprika briefly then add the tomato puree.
5. Season with salt, pepper, paprika, cumin and cayenne pepper. Continue to fry for a few minutes.
6. Add the diced tomatoes then simmer on low heat for 15 minutes.
7. Make four small wells in the sauce then carefully break the eggs into them.
8. Divide the cherry tomatoes over the sauce.
9. Place a lid on the pan and cook for another 15 minutes or so, until the egg white has set.
10. Serve with the rocket and a wedge of lemon if desired.