

Shakshuka

9 ingredients · 15 minutes · 2 servings



Directions

1. Heat olive oil in a large pan over medium-high heat. Add chopped onion and cook until soft, about 2 minutes.
2. Add garlic, cumin, paprika and sea salt. Stir until combined and fragrant, about 30 seconds.
3. Add tomatoes with the juice and roughly crush with your spatula. Bring to a simmer, stirring occasionally. Stir in chopped basil. (Note: the tomato juice will reduce a bit. If you prefer a thicker sauce, leave out the tomato juice.)
4. Using a spatula or the back of a spoon, create pockets in the tomato sauce. Crack an egg into each pocket, cover the pan and cook until the eggs are set, about 5-7 minutes.
5. Scoop into separate bowls and enjoy!

Notes

Make it Spicy

Garnish with red pepper flakes.

No Basil

Use spinach instead.

Extra Toppings

Top with chopped coriander, or spring onions.

Vegan

Use tofu or pulses instead of eggs

Ingredients

- 1 **tbsp** Olive Oil
- 1/2 Yellow Onion (chopped)
- 1 Garlic (clove, minced)
- 1/2 **tsp** Cumin
- 1/2 **tsp** Paprika
- 1/2 **tsp** Sea Salt
- 3 **cups** Canned Whole Tomatoes (approximately 2 cans, 400g each)
- 1 **cup** Basil Leaves (chopped)
- 4 Egg