

# Shakshuka

By Domenico Tolomeo

A Middle Eastern and North African staple, shakshuka is a vibrant dish of gently cooked eggs nestled in a seasoned tomato base, creating a perfect harmony of flavors.

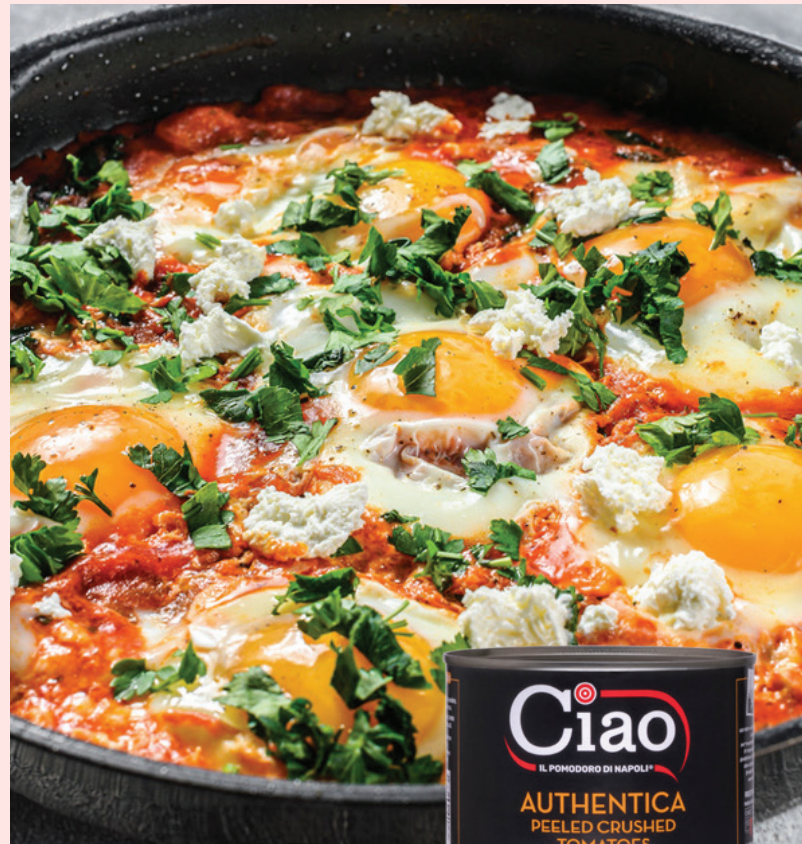
**Yield:** 4 servings

**Prep Time:** 10 mins

**Cook Time:** 35 mins

## Ingredients:

- 1 large yellow onion
- 1 large red bell pepper
- 3 cloves garlic
- 60g (4 tablespoons) Olitalia Extra Virgin Olive Oil
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 28oz (1 can) Ciao Authentica Crushed Tomatoes
- Salt and pepper, to taste
- 6 eggs
- 2-3 tablespoons fresh parsley, chopped (optional)
- 8 leaves basil (optional)
- 5-6 tablespoons crumbled feta cheese



## Instructions:

1. Dice your onion, red pepper, and garlic. Set aside.
2. Heat a large sauté or cast iron pan over medium heat and add the Olitalia Extra Virgin Olive Oil. Let it heat for 2 minutes.
3. Add the red peppers and cook for 2-3 minutes, then add the onions and cook for 6-8 minutes until they become translucent.
4. Add the garlic and spices and cook for another 1-2 minutes until the garlic is just slightly browned.
5. Add the Ciao Authentica Crushed Tomatoes, season with salt and pepper, and allow everything to simmer for about 15 minutes.
6. Make 6 wells in the tomato sauce, crack your eggs, and gently pour each egg into a well. Cover and allow them to cook for 6-8 minutes (or less if you desire a runny egg).
7. Once the eggs are set, remove the pan from the heat. Garnish with fresh parsley or fresh basil, sprinkle the crumbled feta on top, and you're ready to enjoy!