

SHAKSHUKA

THE INGREDIENTS

- 1 ½ cups marinara sauce
- 4 eggs
- ½ cup fresh basil, chopped
- Goat cheese, crumbled

THE STEPS

1. Preheat your oven to 350°F.
2. Add marinara sauce to your Stargazer Cast Iron skillet over medium heat.
3. Once bubbling, crack open the eggs and add them throughout the sauce. Cook until the whites begin to cook through.
4. Add the skillet to the oven to allow the yolk to cook, another 8-10 minutes.
5. Remove the skillet from the oven and sprinkle with cheese and basil. Serve warm.



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