



Shakshuka

Ingredients:

- 2 Tablespoons olive oil
 - 1 cup diced onion
 - ¾ cup sweet peppers chopped
 - 2 cloves garlic minced or pressed
 - ¼ teaspoon salt
 - 1 14.5 Oz can diced tomatoes or 6 fresh medium tomatoes diced and peeled
 - 3 Tablespoons tomato paste
 - 1 teaspoon ground cumin
 - ½ teaspoon smoked paprika
 - ¼ teaspoon black pepper
 - 1/8 teaspoon red pepper flakes (omit if you do not like spicy)
 - 4 large eggs
- Topping:
- ¼ cup goat cheese
 - 1 Tablespoon fresh cilantro or parsley

1. Heat oil in a large, raised sides skillet at medium heat. Add onions, pepper and garlic and salt. Sauté until fragrant.
2. Add the tomatoes and cook at medium high heat to blend the vegetables.
3. Lower heat and add tomato paste and spices, simmer for 5 minutes.
4. Raise heat again and make wells in the sauce for the eggs. Add eggs one at a time to the wells.
5. Cook eggs with the pan partially covered for 2-3 minutes until eggs are almost to desired doneness and remove from heat.
6. Top each serving with the cheese and fresh herbs.