



Throw It All Together Meal: Shakshuka



If you've never had shakshuka, you're missing out in a satisfying meal full of flavor. Composed of tomatoes, red peppers, garlic, feta cheese, sweet paprika, cumin seeds and eggs, this dish is well known in Israel, Africa and Middle East and usually served for breakfast. But honestly, I've had it for lunch and dinner.



THE COUPLE THAT EATS TOGETHER



Darlene



Our Man Horn



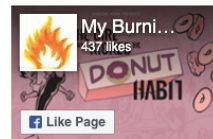
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The secret for amazing flavor is good quality canned tomatoes – I used [Davia](#) peeled tomatoes straight from Italy – and my favorite sweet paprika by [La Chinata](#). Taste both and you'll never look at canned tomatoes and paprika again.



Additional add-ins include olives, parsley or cilantro for garnish and lots of flatbread to sop up. Or if you're like me, more feta cheese!

This recipe feeds four but the base can be divided for later use in the refrigerator or freezer.



Shakshuka

Serves four

2 tablespoons olive oil

1 medium red bell pepper, thinly sliced or chopped depending on your preference

2 cloves garlic, minced

1 teaspoon cumin seeds

1 teaspoon Chinata sweet paprika

1/8 teaspoon cayenne pepper or more if you prefer a spicier dish

1 can of *Davia pomodori*, or any 14.5 oz can of peeled tomatoes

1/2 cup feta cheese, crumbled

Eggs

Salt to taste

Parsley or cilantro for garnish

Flatbread

Heat oven to 375F.

In a large ovenproof pan heat olive oil. Add red bell pepper and cook until soft, about 10-15 minutes. Add minced garlic, cumin seeds, sweet paprika, cayenne and stir.

Add canned tomatoes, making sure to incorporate all ingredients and breaking apart the tomatoes. Simmer for 10 minutes and season with salt to taste.

Note: Reserve half for later use if you prefer and transfer remaining batch to smaller oven proof pan.

Mix in feta cheese. Make wells in the tomato-red pepper mixture and add eggs. (One egg per person.) Move pan to oven and cook 10-15 minutes until eggs are cooked to your preference.

Serve warm with flatbread.

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Published by **Darlene**

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And I'm married to a (comic) stripper.

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