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THE BEST SHAKSHUKA RECIPE

This is hands-down the best shakshuka recipe! All my shakshuka tips, plus, tips for making shakshuka for one.



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This one is for you! Yes, you. Even though I have made lots of unique twists on shakshuka from [green shakshuka](#) to [shakshuka puttanesca](#), I get requests for classic shakshuka almost weekly! So I finally wrote out the recipe for y'all. Maybe it's bold to call this the best shakshuka recipe, but I have made shakshuka a lot, so I've tried tons of different variations! Here are all my secrets so you too can make the best shakshuka recipe ever.

Some tips for shakshuka gold- use good quality ingredients all around. Especially the tomatoes- I prefer fire-roasted for extra flavor. Don't skip the tomato paste- it adds even more flavor. Add some sort of heat element- I love [harissa](#) but some jalapeños or chili pepper flakes add a great touch too. Be patient with the eggs as they take a bit of time to cook but also keep an eye on them so you don't overcook them! You don't want to end up with hard yolks, unless you do, in which case cook them longer.

Anyway, shakshuka is one of my favorite breakfasts and is an excellent hangover cure especially with lots of crusty bread. I hope you love the best shakshuka recipe as much as I do!

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Here are a few step by step photos- get some color on those veggies for extra flavor!! Love a one pan meal, don't you?



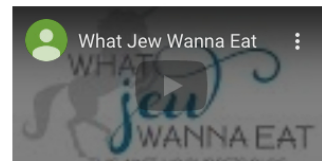
I've seen some recipes add sugar which I don't think belongs in here, tomatoes are sweet enough! Especially when you use good quality tomatoes, which is key to good shakshuka. [Italian tomatoes](#) are my favorite! Something about the sea and the sun just make them taste better. I never add sugar to my homemade tomato sauce either. Also, some recipes finish the eggs in the oven, which I don't like because they can overcook if you aren't watching them, and the whites usually cover the yolks in the oven which isn't as pretty!



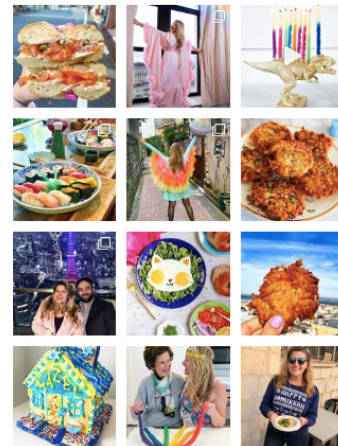
This is technically a recipe for two, but I could pretty much polish off the whole thing myself. If you want to make

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for one, you can halve the ingredients and use a smaller pan. Or, use all the sauce ingredients but just two eggs and re-heat the rest of the sauce tomorrow that you don't finish with two more eggs! Because who doesn't want to eat shakshuka two days in a row? There you go: shakshuka for one.



I topped mine with cilantro and avocado and a drizzle of olive oil, but you can get creative with other herbs, nuts, cheese (feta is great), crunchy chickpeas, Greek yogurt, whatever!



Served with a hunk of crusty bread or a spoon. Enjoy!



THE WALL STREET JOURNAL



THE BEST SHAKSHUKA RECIPE

PRINT

Author: Amy Kritzer
Recipe type: Breakfast Cuisine: Israeli
Prep time: 15 mins Cook time: 30 mins Total time: 45 mins
Serves: 2 servings

This is hands-down the best shakshuka recipe! All my shakshuka tips, plus, tips for making shakshuka for one.

INGREDIENTS

2 tablespoons extra virgin olive oil
½ large white onion, diced
½ large green pepper, diced
3 garlic cloves, with center germ removed, diced
Kosher salt
2 tablespoons tomato paste
1 tablespoon **harissa**
1 teaspoon cumin
1 teaspoon paprika
½ teaspoon red chili pepper flakes (optional)
28 oz fire roasted diced tomatoes (fresh tomatoes work great too!)

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Fresh cracked black pepper
4 large eggs
Cilantro and avocado for garnish

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INSTRUCTIONS

1. In a large 12-oz sauté pan, heat oil over medium heat. Add onions and pepper and a pinch of salt and sauté for 10 minutes, stirring occasionally, until veggies are soft and slightly browned.
2. Add garlic and cook for one more minute until fragrant (add a little more olive oil if needed.)
3. Then add the tomato paste, harissa, cumin, paprika and chili pepper flakes and sauté for 3 minutes, stirring occasionally, or until tomato paste browns.
4. Add diced tomatoes and combine, and simmer for 5-8 minutes until sauce thickens and
5. Season to taste with salt and pepper.
6. Put one egg in a small ramekin and dig a small well with a spoon in the shakshuka for the egg to go in. Repeat with the other eggs. Simmer over medium for 10 minutes or until the whites are cooked but the yolks are still runny. Serve immediately with cilantro, avocado and a drizzle of olive oil!



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COMMENTS



Janaki says
August 12, 2019 at 10:57 AM

every shakshuka recipe ends with "serve immediately"...my eternal question (as someone who did not grow up with jewish or israeli foods – other than falafel) is, should shakshuka be served over or on something?? bread, potatoes, rice?? or just scooped out onto a plate, or bowl?

[REPLY](#)



Amy Kritzer says
August 12, 2019 at 10:59 AM

Yes because you don't want it to get cold or have to reheat the eggs so they overcook! As I said, crusty bread is traditional or challah or pita, but I just like a spoon!

[REPLY](#)

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MEET AMY



Shalom! I'm Amy Kritzer and welcome to What Jew Wanna Eat! Your source for home cooked (sometimes) kosher goodness. I have always



enjoyed cooking and baking, but needed a new goal, a challenge, to get back to my culinary roots. So, I called up Bubbe Eleanor and pleaded for her to send me her best recipes. Start [Read More...](#)

