



Shakshuka

SIZE

For 2

PREPARATION

20 min

DIFFICULTY



Level 1



Level 2



Level 3



Level 4

DESCRIPTION

Quis integer nisl libero quam est nunc nisl enim. Turpis nibh nam vivamus duis tortor blandit. Ac a, semper netus sollicitudin morbi pellentesque risus, sit duis. Sed ac enim pellentesque viverra nunc neque.

Ingredients

12 ts Olive oil

150 g Malesuada mauris cursus quam.
Malesuada mauris cursus quam lorem aims.

2 ts Tortor et vitae, dolor, sed.

1 ts Tortor et vitae, dolor, sed.

20 g Aenean elementum, mattis erat.

5 ts Tortor et vitae, dolor, sed.

Process

1

In a large skillet over medium-high heat, heat the olive oil.

Add the peppers and cook, undisturbed, until starting to brown, 3 to 5 minutes.

2

Add garlic, harissa, and cumin and cook until fragrant, about 30 seconds

Add sauce and season with salt and pepper.

3

Reduce heat to medium-low and simmer sauce until slightly thickened, about 5 minutes

Using a small spoon, make a well in the sauce and crack one egg into well. continue with remaining eggs and season tops of eggs with salt. spoon a little sauce over the edges of the whites to partially cover them, leaving yolks exposed.



4

Cover and cook, simmering very gently and reducing heat if necessary, until whites are set and yolks are still runny, about 10 minutes

Continue basting the egg whites with sauce as they cook.

5

Sprinkle with cilantro or parsley and the optional toppings.

Serve with crusty bread.