

Shakshuka

4 to 6 servings

This flavourful tomato and egg dish is good at any time of day.

Ingredients

- **3 tablespoons (45ml) extra-virgin olive oil**, plus more for drizzling
- **1 medium onion**, thinly sliced
- **1 large red pepper** (bell pepper for milder heat, or a hotter variety, such as red horned pepper, depending on your heat preference), stems, seeds, and ribs removed, thinly sliced
- **1 fresh small hot chili** (such as jalapeño, serrano, or Fresno), stems, seeds, and ribs removed, thinly sliced
- **2 to 3 cloves garlic**, thinly sliced
- **1 1/2 tablespoons (15g) sweet Hungarian or smoked Spanish paprika**
- **2 teaspoons (8g) whole or ground cumin seed**
- **1 (28-ounce; 800g) can whole peeled tomatoes**, crushed by squeezing between your fingers or cut in smaller pieces with a pastry blender or scissors
- **Kosher salt and freshly ground black pepper**
- **Large handful minced cilantro, parsley, or a mix**
- **6 eggs**
- **Sliced oil-cured black olives, feta cheese, or artichoke hearts**, for serving (all optional)
- **Crusty bread**, for serving



Directions

- Heat olive oil in a large, deep skillet or straight-sided sauté pan over high heat until shimmering.
- Add onion, red pepper, and chili and spread into an even layer. Cook, without moving, until vegetables on the bottom are deeply browned and beginning to char in spots, about 6 minutes. Stir and repeat. Continue to cook until vegetables are fully softened and spottily charred, about another 4 minutes.
- Add garlic and cook, stirring, until softened and fragrant, about 30 seconds.
- Add paprika and cumin and cook, stirring, until fragrant, about 30 seconds.
- Immediately add tomatoes and stir to combine. Reduce heat to a bare simmer and simmer for 10 minutes, then season to taste with salt and pepper and stir in half of cilantro or parsley.
- Using a large spoon, make a well near the perimeter of the pan and break an egg directly into it. Spoon a little sauce over edges of egg white to partially submerge and contain it, leaving yolk exposed.
- Repeat with remaining 5 eggs, working around pan as you go.
- Season eggs with a little salt, cover, reduce heat to lowest setting, and cook until egg whites are barely set and yolks are still runny, 5 to 8 minutes.
- Sprinkle with remaining cilantro or parsley, along with any of the optional toppings. Serve immediately with crusty bread.