

Shakshuka

1 small yellow onion, diced
1 bell pepper, seeded and diced
3 fat garlic cloves, thinly sliced
1 tsp smoked paprika
1/2 tsp ground cumin
Pinch of crushed red pepper flakes
1 15-ounce can of crushed tomatoes
2 roma tomatoes, chopped
1 Tbsp harissa paste (optional)
4 eggs
2 handfuls fresh greens (spinach, kale chard) chopped (optional)
1/2 bunch fresh cilantro, chopped
Sliced, oil-cured black olives (optional)
Feta cheese (optional)
Salt & pepper
Olive oil
Warm pita or crusty bread for serving

Drizzle olive oil (enough to coat the bottom) into a deep skillet or straight-sided sauté pan set over medium-high heat. Add onion and bell pepper. Cook, without stirring, until vegetables begin to brown on the bottom (5 min). Stir and continue to cook until they begin to soften and char, another 5 min. Add garlic and spices. Stir and cook 1-2 minutes until fragrant. Add chopped roma tomatoes and crushed tomatoes. Season with salt and pepper and add harissa paste, if using. Stir to combine, reduce heat, cover and simmer 10 minutes. Remove lid, add greens, if using, and cover. Let cook for 1-2 minutes until greens are wilted. Taste for seasoning and correct, if needed.

Remove lid, stir and then make (4) wells or depressions in the vegetable mixture. Crack an egg into each well. Cover and simmer 8-10 minutes until egg whites are set and yolks are still runny (or cook to desired doneness).

To serve: sprinkle with fresh cilantro, feta (if using) and olives (if using). Spoon into bowls with pita or crusty bread on the side.