

## **Shakshuka**

- 4 eggs
- chopped parsley, as garnish

### **Shakshuka Sauce**

- 2 T each olive oil, harissa
- 2 t tomato paste
- 2 bell peppers, chopped
- 3 garlic cloves, finely chopped
- 1 t each cumin, kosher salt
- 6 large, very ripe tomatoes, chopped

In a large pan, over medium, heat olive oil. Add all sauce ingredients, except for tomatoes. Cook, stirring occasionally, for 8 minutes. Add tomatoes and simmer for 10 minutes, stirring occasionally. Taste and adjust seasonings.

Make 4 wells in the sauce with the back of a large spoon. Break eggs into 4 shallow bowls. Slip the eggs into the wells.

Cover and simmer until the whites are set, but the yolks still runny, about 4 - 5 minutes.

Sprinkle with parsley and serve immediately, using a large spoon to scoop each egg with a good amount of sauce. Serve with crusty bread.

You can make the shakshuka sauce in advance and reheat it when you're ready to cook the eggs.

If you're making shakshuka for one, put aside 3/4 of the sauce and use a small pan to make a single portion. Shakshuka is often cooked and served in an individual-size pan.

**Jittery Cook**