Shakshuka

Ingredients

3 T olive oil
1 medium yellow onion, thinly sliced
1 poblano pepper, seeded and diced
1 bell pepper, diced
5 scallions, thinly sliced
3 cloves of garlic, minced
1 T kosher salt
1/2 tsp ground black pepper
1 tsp ground cumin
1 tsp ground coriander
2 tsp paprika
2 tsp harissa spice or chili powder
1-28oz can of whole peeled tomatoes
4 eggs

Method

Heat a large frying pan heat 2 tablespoons of oil over medium-high heat. Add peppers, onions, 4 scallions, and salt and cook for 5-7 minutes, until ingredients begin to brown. Lower the heat and add garlic and spices. Cook for 2-3 minutes, until fragrant.

Add the tomatoes and stir to combine. Allow mixture to simmer for 8-10 minutes then crush the tomatoes with the back of the spatula. The mixture should be thick enough to make a hole in with a spoon and not immediately fill back in. Spread the tomato mixture so it has a flat surface.

Make 4 wells on the top and crack an egg into each one, seasoning with salt and pepper.

Cover the pan to allow the eggs to steam for 4-5 minutes until cooked but slightly runny. Top with remaining scallions and olive oil. Serve with warm pita.

Recipe by Chef Jacob Rich