



Shakshuka

The number of eggs you use depends on you! We like 2 per person for dinner. Serve with pita or crusty bread.

Ingredients

- 2 tablespoons olive oil
- 1 cup chopped onion
- 1 red bell pepper, seeded and diced
- ¼ teaspoon salt, more to taste
- Freshly ground black pepper
- 3 medium garlic cloves, minced
- ½ teaspoon smoked paprika
- ½ teaspoon ground cumin
- Pinch of cayenne pepper, optional
- 1 28-ounce can crushed tomatoes
- 2 tablespoons harissa*, see note
- 1 cup fresh spinach, chopped
- 3 to 5 eggs (or whatever number you need)
- ⅓ cup crumbled feta cheese
- ¼ cup fresh Italian parsley leaves (optional)

Instructions

- Heat the oil over medium heat in a 12-inch lidded stainless steel or enamel-coated cast-iron skillet. Add the onion, red pepper, salt, and several grinds of fresh pepper and cook until the onion is soft and translucent, 6 to 8 minutes.
- Reduce the heat to medium-low and add the garlic, paprika, cumin, and cayenne, if using. Stir and let cook for about 30 seconds, then add the tomatoes and harissa paste. Simmer for 15 minutes until the sauce is thickened.
- Add the spinach and stir until wilted. Make as many wells as you have eggs in the sauce and crack in the eggs. Cover and cook until the eggs are set, 5 to 8 minutes. The timing will depend on how runny you like your egg yolks.
- Season with salt and pepper to taste and sprinkle with the feta and parsley.

*Note: Harissa is a North African spice paste. It's found at most larger grocery stores, maybe near the hot sauce or in the international aisle. Trader Joe's also has a good one.

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