



SHAKSHUKA FOR TWO

Makes 2 Servings

INGREDIENTS

- 1 Tbsp olive oil
- ½ yellow onion, chopped
- 1 small bell pepper, seeded and chopped
- 2 cloves garlic, grated
- 2 cups fresh Roma tomatoes, chopped (or one 14.5 oz can diced tomatoes)
- ½ tsp smoked paprika
- ¼ tsp chili powder
- ¼ tsp cumin
- ⅛ tsp coriander
- Pinch chili flakes (optional)
- 2 large eggs
- ¼ cup Italian parsley, chopped
- ¼ cup cilantro, chopped
- Naan or pita bread for serving

DIRECTIONS

1. Heat olive oil in a medium skillet over medium heat. Add the onions and cook for 5 minutes, or until beginning to turn translucent. Add bell pepper and garlic. Cook for 3 minutes, or until garlic is fragrant. Stir in paprika, chili powder, cumin, coriander, and chili flakes. Cover and cook for 10 minutes.
2. Make 2 divots in the tomato sauce and crack in the eggs. Cover the skillet and cook for 5 minutes. Uncover and continue to cook 5-7 minutes, or until the egg whites are set and yolks are at your desired consistency.
3. Split into 2 bowls and top with cilantro and parsley. Serve immediately with warm naan or pita bread.