

Chorizo Shakshuka

Prep: 10 mins

Cook: 30 mins

Total: 40 mins

Servings: 4 servings

Shakshuka is a spicy tomato and poached egg dish that originated in Tunisia and has spread to many Middle Eastern and North African countries. Luckily, it has made its way to plenty of other parts of the world. A sauce that's a delicious combination of tomatoes, onions, and spices is the base for the eggs, which are cooked to perfection until creamy. Our delicious version takes a spicy twist with the addition of chorizo, cotija cheese, and cilantro. Easy to make, shakshuka is the perfect one-skillet dish that's economical, feeds many, and cleanup is a breeze. It makes a great family-style brunch dish served with crusty bread to scoop up the sauce and egg yolks, and you can serve it for lunch or dinner alongside a fresh salad.

Many variations of the originally vegetarian dish use ground beef or pork as an addition, but the tomato base is always there. Spices or fresh herbs are added or subtracted in some recipes depending on the local traditions. Famous in Israel, Palestine, and Egypt alike, shakshuka is a great alternative for putting to good use either canned tomatoes or fresh summer tomatoes.

If you're into spicy food, use spicy chorizo and add harissa paste, to taste, to the tomato sauce. Alternatively, serve the dish to guests with hot sauce on the side. Shakshuka makes a great addition to a mezze table, as it pairs excellently with hummus, falafel, and stuffed grape leaves.

Ingredients

- 1 tablespoon olive oil
- 1/2 medium onion, diced
- 1/2 pound chorizo, or any other sausage
- 1 (14-ounce) can diced tomatoes with juice, or 14 ounces diced fresh tomatoes
- 1 (8-ounce) can tomato sauce
- 1 teaspoon salt
- 1/4 teaspoon cayenne
- 1/4 teaspoon ground cumin, optional
- 4 large eggs
- 1/4 cup crumbled cotija cheese, or queso fresco
- 1 tablespoon fresh cilantro, chopped

Steps to Make It

1. Gather the ingredients.
2. Preheat your oven to 450 F. In a large cast-iron skillet, heat the olive oil to medium-high heat. Add the onion and cook until soft, about 5 minutes.
3. Add the chorizo and cook until completely browned. Depending on how much fat is rendered from the chorizo, you can drain the excess oil if preferred, but some fat left in the skillet will add a lot of flavor to the dish.
4. Add the canned tomatoes and their juices, plus the tomato sauce, salt, cayenne, and cumin, if using. Stir well and cook for about 10 minutes on medium heat, until the tomatoes have been softened and the flavors have had a chance to blend. If using fresh tomatoes add 1/4 to 1/2 cup of water to the mixture. Stir the mixture occasionally. If you want to reduce the sauce more, you may—this will concentrate the flavors further but will yield a less saucy dish.
5. Make 4 wells in the tomato mixture. Crack 1 egg into each well.
6. Remove the skillet from the stove and place it in the preheated oven on the middle rack. Cook for about 10 minutes, or until the eggs have reached your desired doneness. The shorter the time you allow, the runnier the yolk.
7. Remove the skillet from the oven. Crumble the cotija cheese over the top of the eggs. Sprinkle with the finely chopped fresh cilantro and serve immediately.

Raw Egg Warning

- Consuming raw and lightly cooked eggs poses a risk for foodborne illness.