**Shakshuka**

Prep time: 10 min Cook time: 20 min

**Ingredients:**

* 1 can whole peeled tomatoes
* 6 large eggs
* 2 tbsp olive oil
* 1 medium onion, diced
* 1 red bell pepper, seeded and diced
* 4 garlic cloves, finely chopped
* 1 tsp jeera powder
* ¼ tsp chili powder
* Low sodium salt and pepper, to taste
* 1 small bunch fresh coriander, chopped

**Instructions:**

1. Heat olive oil in a pan over medium heat. Add bell pepper and onion and cook for 5 minutes, or until the onion becomes translucent.
2. Add garlic and spices and cook for 1 more minute until fragrant.
3. Pour in the canned tomatoes and break them apart using a spoon. Season with salt and pepper, then bring the sauce to a simmer.
4. Make small wells in the sauce using a spoon and crack eggs into each well. Cover the pan and cook for 5 to 8 minutes, until the eggs are set to your preference.
5. Remove from heat and garnish with chopped coriander before serving.