

## **Fresh Tomato Shakshuka**

### **Ingredients**

1 onion, julienne  
1 bell pepper (any color), seeded, julienne  
3 garlic cloves, minced  
1 tsp cumin  
1 tsp sweet paprika  
cayenne to taste, or 1/8 tsp  
1 bay leaf  
28 oz. tomatoes, fresh or whole canned, rough chopped, with juices  
6 large eggs  
Salt and pepper to taste

Cilantro or parsley, chopped, for garnish  
1 jalapeño, seeded, minced or hot sauce (optional)  
Feta or goat cheese, crumbled, for garnish (optional)  
Sautéed spinach or chard, seasoned with salt and pepper (optional)  
Tomato paste, 1/4 cup, added 1 Tbsp at a time (optional)  
Grilled or toasted bread or pita, for serving

### **Directions**

1. Heat oven to 375 degrees
2. Pre-heat a large skillet, add oil, onion,



1828 Lincoln Blvd Suite B, Santa Monica, CA 90404 • 310-853-8005 O • www.vucacious.com

and bell pepper. Cook gently until soft, about 20 minutes. Add garlic and cook until tender, about 1 to 2 minutes. Stir in cumin, paprika, and cayenne. Cook 1 minute. Add tomatoes and juices, season with salt and pepper, and simmer 10 to 20 minutes, until thickened.

3. Gently crack eggs into skillet over tomatoes, season the eggs with salt and pepper. Transfer skillet to oven until the eggs are just set, 6 to 10 minutes. Garnish with cilantro or parsley.
4. Optional ingredients. Add jalapeños during step 2 for a spicier version. Add sautéed spinach or chard for a heartier

meal. Add feta or goat cheese for a richer flavor.

NOTE: Tomatoes vary widely in flavor depending on whether you're using fresh or canned tomatoes, and also depending on the season and source of the tomatoes. If you're using, say, store-bought fresh tomatoes during winter, consider adding tomato paste, 1 Tbsp at a time to either thicken or punch up the flavor of your shakshuka. If it is the middle of winter, chef recommends using whole canned tomatoes, San Marzano, if available.

*Yield: 6 entrée servings*



1828 Lincoln Blvd Suite B, Santa Monica, CA 90404 • 310-853-8005 O • www.vucacious.com