



## Shakshuka

### *Ingredients:*

- 1 Tb olive oil
- 1 small onion, diced
- 1 garlic clove, minced
- 1 serrano pepper (2-3 for more heat)
- 1 28oz can of *First Field* Crushed Tomatoes
- 1 ts mild chili powder
- 1 ts cumin
- 1 tsp smoked paprika
- pinch of cayenne pepper (or more to taste)
- Salt and pepper to taste
- 5-6 eggs
- 1/2 Tb fresh parsley, chopped, for garnish

### *Directions:*

Heat a large skillet or cast iron pan on medium and slowly add olive oil. Add onion and saute until soft, about 5 minutes. Add garlic, serrano, and spices and cook for another 3 minutes, until fragrant .

Add the crushed tomatoes and stir until well mixed, then simmer over medium heat for 5 minutes or more until it begins to reduce. Taste and add more seasoning as needed.

Crack each egg and gently place each one on top of the tomato sauce, then simmer for 10-15 minutes or until the eggs are cooked and the sauce has reduced slightly. Garnish with chopped parsley and serve with warm bread.