

Invented for life



BOSCH

Your Sunday Shakshuka

Difficulty: Easy

Servings: 4

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Ingredients

2 tablespoons extra virgin olive oil

1 brown onion, sliced

1 red capsicum, sliced

2 cloves garlic, thinly sliced

2 teaspoons smoked paprika

1 teaspoon ground cumin

400g can crushed tomatoes

Sea salt and pepper, to taste

4 large free-range eggs

1 bunch coriander or parsley, roughly chopped

Optional : grilled flatbreads, to serve



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Method

1. Place a medium-sized pan over a medium heat. Add the olive oil, sliced onion, sliced capsicum and sliced garlic and sauté, stirring for 5 minutes or until the onion is translucent and the capsicum has softened.
2. Add the paprika and cumin and continue to stir for a further 1 minute or until the spices are toasted and fragrant.
3. Stir through the crushed tomatoes, season to taste and bring to a simmer.
4. Reduce the heat to low then using the back of a spoon, create four wells in the mixture for your eggs. Crack an egg into each well, cover the pan with a lid and allow to cook for 5 minutes or until the eggs have cooked to your liking.
5. Garnish the dish with chopped coriander or parsley and serve at the table with grilled flatbreads. Enjoy!

