

SHAKSHUKA



INGREDIENTS

- 2 tbsp. olive oil
- 2 tsp tomato paste
- 2 large red peppers, diced
- 4 cloves garlic, finely chopped
- 1 tsp ground cumin
- 1 tsp chili powder (mild)
- 1 tsp paprika
- 1/4 tsp salt
- Pinch of cayenne pepper (or more to taste—spicy!)
- 5 large very ripe tomatoes, chopped (or 5 cups canned diced tomatoes)
- 4 large eggs, plus 4 egg yolks
- Chopped parsley and/or thick plain yogurt for garnish



*Adapted from Jerusalem: A Cookbook,
by Yotam Ottolenghi and Sami Tamimi*



Serves 4

INSTRUCTIONS

Heat the olive oil in a large frying pan over medium heat and add the tomato paste, peppers, garlic, spices, and 1/4 tsp salt.

Stir and cook over medium heat for about 8 minutes until the peppers are softened.

Add the tomatoes, bring to a gentle simmer, and cook for 10 minutes until you have a thick sauce. Taste and adjust seasoning.

Make 4 little dips in the sauce. Gently break the eggs and carefully pour each one into its own dip.

Do the same with the yolks. Use a fork to swirl the egg whites a little bit with the sauce, taking care not to break the yolks.

Simmer gently for 8–10 minutes, until the egg whites are set but the yolks are still a bit runny (you can cover the pan with a lid to hasten the process).

Remove from the heat, leave for a couple of minutes to settle, then spoon into individual plates, sprinkle with parsley, garnish with yogurt, and serve with bread on the side!

ABOUT אָשׁוּקָה

SHAKSHUKA

Nobody can say for sure exactly who invented shakshuka, or when. Its origins may lie in Turkey from the days of the Ottoman Empire, but Moroccans, Tunisians, Libyans, and others all insist that *their* ancestors came up with the spicy, thick, satisfying meal in a skillet.

Hundreds of thousands of Jews who immigrated to Israel from all over the Middle East in the 1950s brought their family recipes with them, and shakshuka quickly became a staple in Israeli cuisine.

Most often eaten for breakfast, it also can be a filling lunch or a light evening meal. Whether you scoop it into fresh pita or sop it up with a chunk of crusty bread, you're sure to love shakshuka.

NOTES

