

Shakshuka

modified from Plenty by Yotam Ottolenghi

serves 2

Ingredients:

¼ tsp cumin seeds
6 TB light olive oil
1 white onion, sliced
1 red bell pepper, sliced into ¾" wide strips
1 yellow bell pepper, sliced into ¾" wide strips
2 tsp brown sugar
1 bay leaf
6 sprigs of fresh thyme, leaves removed and chopped
1 TB parsley, chopped
1 ½ TB cilantro, chopped
3 plum tomatoes, chopped
¼ tsp saffron threads
Pinch of cayenne pepper
4 eggs
Salt & Pepper

To Make:

In a large skillet toast cumin seeds over high heat for 2 minutes. Add oil and onions to the skillet and sauté for 5 minutes. Add peppers, sugar, bay leaf, thyme, parsley and 1 TB of cilantro to the skillet and continue to sauté for 8 minutes.

Reduce heat to low and add tomatoes, saffron, cayenne pepper, salt and pepper to the skillet. Cook for 15 minutes and add a tablespoon or water or two to keep the consistency that of a tomato sauce. Also taste frequently and add salt and pepper if necessary.

Using a spoon make 4 indents in the sauce mixture. Into each indent crack one egg. Sprinkle each egg with salt and cover, cooking on low heat for 12 minutes (or less if you want runny yolks). Sprinkle with remaining cilantro and serve with white bread.



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