



Sofrito Shakshouka (eggs poached in tomato sauce)

Made with: Castillo de Pinar
Tomate Sofrito Casero

Serves: 4-8

Ingredients:

3 TBS Browned Butter
1/2 cup julienned onion
1/2 cup julienned red bell pepper
2 cloves of garlic minced
Sea Salt and Pepper to taste
1/2 tsp Cumin
1/2 tsp Chili Powder
1/4 tsp Cayenne Pepper
1/4 tsp Oregano
1/4 cup white wine
8oz can of diced green chilies
2 - 12oz jars of Castillo de Pinar Sofrito Casero
6-8 Jumbo eggs (room temperature)
1 cup freshly chopped Cilantro
Crumbled Feta cheese

Directions:

Preheat oven to 375 degrees

In a large heavy oven safe skillet (cast iron is best) add butter and cook on medium high heat until slightly browned.

Add onion and bell pepper and sauté for 5 to 7 min or until soft, stirring frequently.

Add garlic and sauté for 2 min.

Add Salt, Pepper, Cumin, Chili Powder, Cayenne Pepper, Oregano and toss until fragrant. (1-2 min)

Add white wine to deglaze the pan for 2 to 3 min.

Add diced green chilies and Castillo de Pinar Sofrito Casero. Bring to a simmer.

Carefully crack room temperature eggs into the sauce spacing evenly for poaching.

Place the skillet in the oven for 10- 12 min until the egg whites are completely opaque (solid) and the yolks are cooked to a medium consistency (slightly soft but creamy).

Remove from the oven and top with crumbled feta cheese and chopped cilantro immediately.

Let it rest for 5 min to soften the cheese.

Serve over toasted baguette slices or with warm pita bread, spooning any extra sauce over the bread before topping with one or two eggs.

Variations:

Add crumbled breakfast sausage or avocado on top when plated and serve with a side of fresh fruit to complement the savory flavors of the sauce.