

Shakshuka



SHAKSHUKA

- 1/4 cup olive oil
- 1 medium onion, chopped
- 1 red bell pepper, deseeded and chopped

- 2 small habanero or other chili peppers, deseeded and finely chopped
- 1 large clove garlic, finely chopped
- 6-8 plum tomatoes, chopped
- 1 tablespoon chopped fresh basil
- 1 tablespoon lemon juice
- 8 large eggs
- 3/4 teaspoon zatar

Heat the olive oil in a large sauté pan over medium heat. Add the onion, bell pepper, and habanero peppers. Cook for 4–5 minutes or until softened slightly. Add the garlic and cook briefly. Add the tomatoes, basil and lemon juice, stir, cover the pan, turn the heat to low and cook for 8–10 minutes, stirring occasionally, or until vegetables are very soft. Crack the eggs into a small bowl one at a time then transfer each one next to the other over the vegetables. Cover the pan and cook for 4–5 minutes or until the eggs are set but yolks are still slightly runny. Sprinkle with zatar. Serve each person 2 eggs and some of the vegetables.

Makes 4 servings