

## Za'atar Spiced Shakshuka

Yield: 6 servings

### Za'atar Spice Blend

- 2 tbsp- Dried Za'atar leaves
- 1 tbsp- Sumac
- 1 tbsp Sesame Seeds
- .5 tbsp Extra Virgin Olive Oil

### Procedure:

- Mix all dry ingredients into a Mortar and Pestle
- Grind dry ingredients together into a fine powder
- Add Olive Oil and mix together



## Shakshuka

- 2 tbsp Olive Oil
- 1 ½ cups Russet Potatoes, medium dice
- 1 cup Red Onion, finely minced
- 4 cloves garlic, finely minced
- 1 ½ tsp Kosher Salt
- 1 tsp Ground Black Pepper
- 1-28oz can Peeled Tomatoes
- 4 tbsp Za'atar Seasoning (reserve 1 tsp for garnish)
- 6 eggs
- 4 tbsp Fresh Parsley, chopped

## Procedure

- Heat olive oil in a skillet over medium high heat, add Diced Potatoes and sauté for 2-3 min
- Add Onion and Garlic to the Potatoes and sauté until fragrant, Season with Salt and Pepper.
- Once the Onions, Garlic, and Potatoes are cooked through, add the peeled tomatoes and crush them in the pan.
- Season this mix with the Za'atar seasoning, take care to reserve 1 tsp for garnish
- Allow this mix to cook for 5-6 min then crack all 6 eggs into the pan, do not stir as the yolks need to stay whole.
- Poach the Eggs in the Tomato mix for 5 min then remove from the heat, sprinkle remaining Za'atar over the skillet then finish with Fresh Parsley on top.

