



Shakshuka



Paleo, Gluten-free, Vegetarian

Serves 4

Shakshuka is a dish of poached eggs in a tomato-pepper-onion-garlic sauce, usually served with soft bread to dip in the rich sauce. This dish is a staple in every Israeli and a middle-eastern home, with each family's unique twist.

I started making this dish since I remember myself being in the kitchen as a very young girl.

Now, it is such a trendy dish - I have friends taking pictures of menus all around the US and texting me "look what I just ordered!". All I want to do is scream "I KNOW!"

It is healthy, hardy, simple, wholesome, and going back to the basics!

So, without further ado, this is my Shakshuka.

- ♥ 2 medium yellow onions (cubed roughly)
- ♥ 2 medium red bell peppers (cubed roughly)
- ♥ 2 medium ripe tomatoes (cubed roughly)
- ♥ 6 cloves of garlic (crushed)
- ♥ 3 tbsp. tomato paste
- ♥ ¼ cup tomato sauce
- ♥ ½ tsp. smoked paprika
- ♥ ¼ tsp. chili flakes
- ♥ ¾ cup water
- ♥ 1 tsp. salt
- ♥ Black pepper
- ♥ Olive oil
- ♥ Eggs (2 per person)

1. In a big saucepan with a lid, preheat olive oil.
2. Sauté the onions until golden.
3. Add the red bell peppers, sauté' until softer.
4. Add salt.
5. Add the fresh tomatoes.
6. Crush in the garlic cloves.
7. Mix well. Cook until tomatoes are soft.
8. Add the water, tomato sauce, tomato paste, paprika, black pepper and the chili flakes.
Mix well and cook until all ingredients are well cooked and saucy.
9. Taste and adjust flavors to your liking. Feel free to make it extra hot by adding chili flakes.
10. Poach eggs in the sauce - I usually poach 2 eggs per person.
11. Cover, and cook until eggs are to your liking.

- Great when served with my [fun buns](#) (click for the recipe), or any other kind of bread, feta cheese, and pickles.

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