

# Etti Scheier's Heavenly Shakshuka Recipe



3 tablespoon olive oil  
1 large white onion diced  
4 garlic cloves thinly sliced  
1 medium red bell pepper chopped  
4 cups ripe tomatoes, diced  
2 tablespoons tomato paste  
1 teaspoon chili powder  
1 teaspoon cumin  
1 teaspoon sweet paprika  
6 eggs  
1/2 teaspoon fresh chopped cilantro as garnish  
cayenne pepper to taste  
salt and black pepper to taste

Heat oil in large skillet over medium heat. Add onion, bell pepper and cook in olive oil until soft. Add garlic until tender. Add spices and cook for about a minute. Add tomato paste, tomatoes, salt and pepper. Cook/simmer for about 10 minutes on medium heat. Crack the eggs over the mixture carefully so that the yolks don't leak.

At this point (after adding the eggs), you can place the skillet in an oven and bake for 5-10 minutes at 350 or just keep cooking it on the stove top until the eggs are at the temperature you like (that is what I do but the oven is an easier option).

Once the eggs are where you want them, garnish with the cilantro. Enjoy!