

Shakshuka with Sumac and Smoked Paprika

Ingredients

- 1/2 small onion, diced
- 1 medium red bell pepper, finely diced
- 2 tablespoons of olive oil
- 1 1/2 lbs fresh tomatoes, cut in thick slices
- 1/2 teaspoon turmeric
- 1/2 teaspoon cumin
- 1/2 teaspoon sweet or smoked paprika
- 1/2 teaspoon red chili flakes (optional)
- 2 tablespoons homemade or store-bought harissa (see recipe below)
- 14-16 oz can of whole tomatoes
- 4 eggs
- salt and pepper to taste
- sumac or za'atar for sprinkling
- fresh parsley
- cubes of feta cheese

Instructions

1. Spread olive oil on the bottom of a large baking sheet. Layer the onions, peppers and tomatoes in the pan. Bake at 350 degrees F. for about 40 minutes or until skins start to separate from the tomato slices. Let cool, then remove and discard the tomato skins. Chop the tomatoes.
2. Transfer the baked vegetables to a large casserole dish. Add the spices and harissa .
3. Pour in the canned tomatoes, breaking up the whole tomatoes a bit with your hands.
4. Stir and let it cook on low heat partially covered for about 20 minutes, tasting it as it cooks to adjust for seasoning. When the

tomatoes have broken down a bit and sauce thickens, you're ready for the eggs.

5. Make 4 wells or indentations to pour the eggs in. Preheat the oven to 350 degrees F. and bake the dish for 10 minutes to cook the eggs. When the yolk is still soft but the white is just set, you're ready to serve. At this point, you can sprinkle with a bit of sumac or za'atar and pass around the feta cheese and parsley.
6. Serve with soft bread for dipping.

Harissa

- 1 red pepper
- 1/2 tsp coriander seeds
- 1/2 tsp cumin seeds
- 1/2 tsp caraway seeds
- 1 1/2 tbsp olive oil
- 1 small red onion, coarsely chopped (scant 2/3 cup / 90 g in total)
- 1 jalapeno chili, seeded and coarsely chopped
- 1 1/2 tsp tomato paste
- 2 tbsp freshly squeezed lemon juice
- 1/2 tsp garlic salt

Roast the red pepper. Peel and discard skin. Chop.

Add spices to dry frying pan and cook a few minutes until fragrant. Set aside.

Add oil to frying pan and saute the onion and chili pepper. Stir in spices, red pepper, tomato paste, lemon juice and garlic salt. Transfer to blender and puree. Unused sauce can be frozen.