



Recipe name:

Shakshuka

Recipe description:

Free-range eggs are lightly poached in a mildly spiced tomato sauce with red onions, PEPPADEW® Yellow Piquantè Peppers, baby spinach, and sliced mushrooms and served with fresh crusty bread. For a more substantial version add diced potatoes or mixed beans to the tomato sauce.

Prep Time

15 minutes

Cook Time

15-20 minutes

Serves:

2-4

Made with:

PEPPADEW® Yellow Piquantè Peppers

Course:

Brunch / Lunch

Occasion:

One Pot

Ingredients:

- 1 tbsp oil
- 1 red onion, peeled and thinly sliced
- 1 fat clove of garlic, peeled and crushed

- 1 tsp harissa
- 400g tin of chopped tomatoes
- 100g mushrooms, sliced
- 2 handfuls spinach leaves
- 50g PEPPADEW® Yellow Piquanté Peppers, drained
- Salt and freshly ground black pepper to taste
- 4 large eggs
- 1 tbsp flat leaf parsley, chopped

Method:

1. Heat the oil and fry the onion for about 5 minutes until softened – add the garlic after a couple of minutes.
2. Stir in the harissa, mix well to coat the onions.
3. Add the tomatoes and mushrooms and cook over a medium heat for 5 minutes.
4. Stir in the spinach and most of the Yellow Piquanté Peppers, reserving a couple for garnish.
5. Season to taste and then make 4 wells in the sauce and crack an egg into each.
6. Cover the pan and cook over a gentle heat for 5-10 minutes until the eggs are cooked to your liking.
7. Slice the reserved Peppers and scatter over the Shakshuka with the parsley.

Serving Suggestions:

Serve with fresh crusty bread.