

# Shakshuka

Ingredients required for 2 persons

**Preparation time** 30 minutes

**Difficulty** easy

## Ingredients

400 g	strained tomatoes
1	clove of garlic
1	onion
1	chili pepper
1	red bell pepper
3 EL	olive oil
2 TL	coriander fennel dill spice oil
2 TL	turmeric powder
½ TL	paprika powder
4	eggs
Bund	fresh coriander
	salt and pepper
	bread



## Preparation

Peel and finely mince the garlic and onion. Wash the bell pepper and cut into slices. Heat the olive oil in a large pan (without plastic handle - it will be placed in the oven later) and sauté the onions and pepper over low heat for around 10 minutes. Add the garlic and braise for another 2 minutes.

Preheat the oven to 200 °C top / bottom heat. Finely chop the chili pepper and add to the pan along with the turmeric powder, paprika powder and coriander fennel dill spice oil. Stir in the strained tomatoes, season with salt and pepper and cook for 10 minutes.

Crack the eggs one by one and carefully slide them in the tomato sauce (make small indentations in the sauce using a spoon first). Allow the sauce to simmer for a few minutes on the stove, then place the pan in the oven and bake for 7 to 8 minutes until the eggs are entirely set. Garnish with fresh coriander and serve with bread on the side.

## By the way

Shakshuka is an Israeli dish - poached eggs in tomato sauce with different spices.