

Rania's Egg Shakshuka (Eggs in Tomato Sauce)

Ingredients

Three medium eggs

Two medium tomatoes – chopped

One medium onion – thinly sliced

Two cloves of garlic – finely chopped

Half red pepper – chopped

1-2 tablespoons vegetable oil

Half teaspoon smoked paprika

¼ teaspoon black pepper

Half teaspoon ground cumin (optional)

Handful coriander (optional)

Method

Step 1

Heat oil in frying pan/skillet over low-medium heat, add onions and cook until soft. Add garlic and cook until tender for 1-2 minutes. Add smoked paprika and cumin and cook for 1 minute. Pour in tomatoes and red peppers and season with black pepper, stir well and leave to simmer until tomatoes have thickened for about 5-7 minutes.

Step 2

Gently crack eggs into the skillet over the tomato sauce. Put the lid on and reduce the heat to low. Cook for 7 minutes until eggs have just set. Sprinkle with coriander and serve.



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