

## SHAKSHUKA RECIPE

- **Difficulty:** Easy
- **Category:** Breakfast, Dinner, Main Dishes, Vegetarian
- **Cuisine:** Middle eastern, Israelian
- **Cooking Method:** Poaching

**Servings:** 3 yield(s)

**Cook Time:** 30 mins

### Ingredients

- 2 tbsp Olive oil
- 1 Onion
- 2 Garlic cloves
- 1 Bell pepper
- 1/2 Green hot pepper
- 3 Tomatoes
- 2 tbsp Tomato paste
- 1 tsp Salt
- 1 tsp Granulated sugar
- 3 Eggs
- 2 stick Green onion
- 2 tsp Parsley

### Instructions:

- **Step 1:** In a large pan, on medium heat, pour the olive oil and add the chopped onion. mixing constantly for 5 minutes.
- **Step 2:** Add the garlic, and green pepper and mix for 1 minute.
- **Step 3:** Add the bell pepper and cook for another 3-5 minutes.
- **Step 4:** Add the chopped tomatoes, and the tomato paste. Mix well.
- **Step 5:** Add the sugar and salt and simmer for 20 minutes on low heat.
- **Step 6:** Add the paprika and mix well.
- **Step 7:** Add the chopped green pepper and mix.
- **Step 8:** Over low medium heat, crack each egg into the tomato sauce, cook for another 3-5 minutes with the lid on.
- **Step 9:** Serve with warm bread, challah, or pita bread dipped in the tomato sauce and eggs.