Shakshuka: easy recipe with eggs and tomato



Consejo del chef

Garnish with chopped fresh coriander, and serve with pita bread.

Raciones para -1

- ❑ **2** Red peppers
- ❑ **2** Yellow peppers
- ❑ **2** Green peppers
- ❑ Olive oil
- ❑ **4** Cloves of garlic
- ❑ **2** Onions
- ❑ **10** Plum tomatoes
- ❑ Salt
- ❑ Pepper
- ❑ **2** Teaspoons of cumin
- ❑ **2** Teaspoons of powdered chilli
- ❑ **1** Teaspoon of paprika
- ❑ **300 ml** Water
- ❑ **6** Eggs
- ❑ Fresh coriander

1. Cut the garlic, onion, and peppers into large portions.
2. Heat the oil in the Teka's aluminium tray and cook the garlic and onion over medium heat first. When the vegetables are tender, add the peppers and cook until the vegetables soften.
3. Add the chopped tomatoes and cook for 10 more minutes over low heat until the tomatoes are almost melted, stirring.
4. Season with salt and pepper, and add cumin, chilli flakes, and paprika. Combine well. Finish by adding a little water and cooking for 30 minutes, stirring to cook the vegetables thoroughly.
5. Crack the eggs on top of the mix and preheat the oven at 180 ºC for 5-7 minutes or until the eggs are cooked to finish the recipe. Remove from the oven.

Chef's Notes

https://cookinglovers.teka.com/en/receta/shakshuka-receta-facil-huevos-tomate/