



Shakshuka with Feta

Serves 4-6 people

Ingredients

3 Tbsp extra-virgin olive oil
1 large brown onion, thinly sliced
1 red pepper (bell pepper or capsicum), seeded and thinly sliced
3 garlic cloves, thinly sliced
1 tsp ground cumin
1 tsp smoked paprika
½ tsp chilli flakes, more to taste
1 (400g) tin chopped tomatoes
½ tsp salt, more to taste
½ tsp freshly ground black pepper, more to taste
145g feta cheese, crumbled
6 large eggs
Large handful of coriander leaves, roughly chopped, for serving

Instructions

Heat oven to 190C (375F).

Warm the oil in a large, wide based frying pan over medium-low heat until glossy.

Add onion and bell pepper. Stir frequently and cook for 15-20 minutes until soft.

Add the garlic stir fry for 1 minute. Stir in the cumin, paprika and chilli flakes for 30 seconds.

Stir in the tomatoes, salt and black pepper. Reduce the heat to a simmer and cook, stirring occasionally, for 10 minutes. Once the tomato mixture has thickened, stir in crumbled feta. Taste and add more salt and pepper if needed.

Create 6 small holes (or wells) in the tomato mixture to hold the eggs. Carefully crack an egg into each hole. Season each egg with a pinch of salt and black pepper.

Cover the frying pan with a lid and allow the eggs to cook for 6-8 minutes until the whites are set and yolks remain runny.

Once the eggs are cooked, remove the frying pan from the heat. Sprinkle the coriander across the top and serve immediately with crusty bread for dipping.