

Shakshuka

Serves 4

Ingredients:

a little olive oil
2 onions, sliced (red or brown)
2 merguez sausage or 225gr chorizo, cut into small bite-size pieces
2 red and 2 green bell peppers, deseeded and thinly sliced
4 ripe tomatoes, cut into strips
1 tbsp tomato puree
1 tbsp harissa sauce or paste
4 garlic cloves, crushed
salt and pepper
4 eggs

Instructions:

1. Heat some olive oil in non-stick large sauce pan on medium heat
2. Add sausage to pan (cook chorizo a little less)
3. Slice 2 onions and add to pan
4. Add sliced tomatoes and deseeded and sliced bell peppers to pan
5. Add 4 garlic cloves and 1tbsp tomato puree and 1tbsp harissa base
6. simmer for 30 minutes
7. lower heat
8. make 4 holes in the sauce and crack the eggs into the holes
9. keep simmering until eggs cooked

Serve with some bread

Recipe from: <https://www.youtube.com/watch?v=LV0FfKc2s6k&t=2s%E2%80%8E%E2%80%8F>

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