

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Shakshuka

BY CHEF MARTY SLAVIN

### (Serves 6) Ingredients

1 onion, diced  
1 red bell pepper, diced  
4 garlic cloves, chopped  
2 tsp. paprika  
1 tsp. cumin  
¼ tsp. chili powder  
1 can tomatoes,  
whole peeled (28 oz.)  
6 large eggs  
Salt and pepper to taste  
1 bunch of cilantro  
1 small bunch parsley

### Directions

Heat olive oil in a large sauté pan on medium heat.

Add bell pepper and onion and cook for 5 minutes, until onion is transparent. Add garlic and spices and cook an additional minute.

Pour the tomatoes and juice into the pan and break down the tomatoes using a large spoon. Season with salt and pepper and bring sauce to simmer.

Using the spoon, make 6 indentations in the sauce and crack an egg into each one. Cover the pan and cook for 5-8 minutes until the eggs are done to your liking. Garnish with cilantro and parsley.

### Note:

Ingredients like sausage, bacon and ham can be added to the sauce.