## SHAKSHUKA

Adapted from ourtunisiantable.com/home/2018/10/20/shakshuka

## Ingredients:

olive oil

1 medium white or yellow onion, thickly sliced

1-2 chillies such as jalapeno and/or Anaheim

1 capsicum, cut into bite sized pieces

3 medium potatoes, cut into bite sized pieces

1 carrot, sliced

1 cup other seasonal vegetables (optional- in class we added silverbeet)

1-2 cups tomatoes, chopped

1 teaspoon salt, plus more to taste if needed

black pepper (optional, or up to about ½ teaspoon)

1 teaspoon paprika

4-5 whole eggs (optional)

1 tablespoon tomato paste

parsley (for garnish)

bread to dip!

## Preparation:

- 1. Add enough oil to cover the bottom of a saute pan or shallow pot. Heat to medium. Add tomatoes and saute.
- 2. Add onions, peppers, carrot, and potatoes (and any other vegetables you'd like to add). Add salt, black pepper, and paprika.
- 3. Stir gently and let steam. Lower the heat and let cook, may need to add ½ cup of water if it looks a bit dry. Add 1 tablespoon of tomato paste if you don't have enough fresh tomatoes or the color doesn't look red enough.
- 4. Cook until the potatoes are tender, but the other vegetables still retain their form/don't break down too much.
- 5. Optional: if adding eggs, crack whole eggs on top or poach some on the side, cover the pot with a lid, and simmer until eggs are cooked to your liking).
- 6. Garnish with parsley and serve with bread. Enjoy!