

JUMP TO RECIPE

Shakshuka with Feta, Olives, and Peppers

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 mins	30 mins	50 mins	4 servings

Ingredients

- 2 tablespoons olive oil
- 1 teaspoon smoked paprika
- 1 teaspoon ground cumin
- 1/4 teaspoon Maras or [Aleppo pepper](#) flakes, or 1/8 teaspoon crushed red pepper flakes
- 1 large yellow onion, halved and thinly sliced
- 2 cloves garlic, thinly sliced
- 1 red bell pepper, seeded and thinly sliced
- 1 yellow bell pepper, seeded and thinly sliced
- 1 can (28 ounces) whole peeled tomatoes, preferably San Marzano
- 1/2 teaspoon salt, or to taste
- 4 ounces feta cheese, crumbled
- 1/3 cup pitted Kalamata or other olives in brine
- 4 large eggs

For garnish:

- 1/4 bunch cilantro, leaves coarsely chopped (for garnish)

Method

1. Cook the onion and peppers:

In a large skillet over medium heat, heat the oil. Add the paprika, cumin, and pepper flakes and cook for 30 seconds to a minute to bloom the spices.

Add the onion and cook, stirring occasionally, for 3 minutes. Add the garlic, red pepper, and yellow pepper and cook, stirring occasionally, for 15 minutes, or until the vegetables soften.

2. Crush the tomatoes and simmer them with the peppers:

In a bowl, break up the tomatoes with your hands. Add them to the skillet with the salt and cook for 5 minutes. Taste and add more salt, if you prefer.

3. Cook the eggs:

With the back of a spoon or a ladle, make 4 indentations in the sauce.

Break an egg into a cup and carefully pour it into an indentation, being careful not to break the yolk. Repeat with the remaining eggs. (You can crack the egg directly into the sauce and skip the cup, but it's easier to get an errant egg shell or protect the dish from a bad egg if you use the cup method.)

Sprinkle the feta and olives around the eggs. Cover the pan and simmer over medium heat for 8 minutes, or until the whites are set and the yolks are still soft. (If you like your eggs well done, cook for a minute or two longer.)

4. To serve:

Garnish with cilantro leaves and a sprinkling of red pepper flakes. Bring to the table and serve from the pan.

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Nutrition Facts (per serving)

315	21g	20g	14g
CALORIES	FAT	CARBS	PROTEIN