

Shakshuka for Two

Serves 2

It's the latest trend -- Shakshuka! Popping up on brunch menus everywhere, morning eggs are baked in a wonderful, savory sauce that bursts with delicious flavors. A great start to the day! When making Shakshuka, take liberties with the sauce flavors and the add-on ingredients to create the Shakshuka of your choice. Here we share one of our favorite combos, feta, serrano peppers, and olives. Served with crusty bread, this dish will easily become the star of any meal!

Ingredients:

4 tablespoons olive oil
1 medium onion, finely chopped
2 fresh serrano peppers, stemmed, seeds and ribs removed, thinly sliced
4 cloves garlic, minced
1/4 teaspoon smoked paprika
1/4 teaspoon cumin
1/2 teaspoon za'atar
1/4 teaspoon cayenne
1 can (28-oz) crushed tomatoes
1 tablespoon tomato paste
1/4 cup Kalamata olives, pitted and halved
1 can (15-oz) chickpeas
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup crumbled feta cheese
2 tablespoons flat-leaf parsley, roughly chopped
4 large eggs
Loaf of crusty bread for serving

Directions:

(1) Heat the oil in a cast iron pan. Add the onion and serrano pepper. Sauté the onion and pepper until softened and translucent. Continue cooking, stirring frequently, until all liquid is gone and the vegetables begin to brown and caramelize. Add the garlic, paprika, cumin, za'atar, and cayenne, cook until fragrant, an additional 30 seconds.

(2) Add the crushed tomatoes, tomato paste, olives, and chickpeas to pan, and stir until ingredients are blended together. Reduce the heat to a slight simmer, and cook for 15 minutes. Add the salt and pepper.

(3) Sprinkle the crumbled feta cheese and half of the parsley evenly over the sauce. Then, using the back of a large spoon, make two wells near the perimeter of the pan. Break the eggs directly into each well, and spoon some of the sauce over the edges of the egg whites, leaving the yolks exposed. Season the eggs with more salt and pepper, and cover for 5-8 minutes, or until egg whites are set, but yolks still runny.

(4) Top with the remaining fresh parsley and serve immediately with crusty bread.