

Shakshouka!

Is there any better Israeli comfort food?! I am sure everyone has an opinion but shakshouka is an Israeli staple best eaten with lots of fresh fluffy and hot pita!

Have a crowd coming over for brunch and you are not sure what to make that is yummy, cheap, and will impress your friends? Shakshouka is the answer to all of those questions and is a one pot wonder!

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(We can support 25 participants at \$10/person. The grant can be used to purchase virtual grocery gift cards for participants).

What will you need?

- 1/2 cup olive oil
- 2 onions, chopped (about 3 cups)
- 4 red or green bell peppers, chopped
- 6 garlic cloves, sliced
- 2 tablespoons ground dried lime (optional)
- 6 tablespoons sweet paprika
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1/2 teaspoon kosher Salt
- 8 cups canned tomato puree or diced tomatoes
- 1 tablespoon plus 1 teaspoon sugar
- 16 large eggs
- Serrano chiles, thinly sliced
- Fresh cilantro, chopped



Are we ready? Let's Cook!

1) Heat $\frac{1}{4}$ cup of the olive oil over medium in a cast iron skillet large enough to accommodate 16 poached eggs. (If you don't have a skillet that large, use two pans, dividing the ingredients evenly between them.) Add the onions, bell peppers, garlic, dried lime (if using), paprika, cumin, coriander, and salt and cook, stirring occasionally, until the vegetables haven softened but not browned, about 10 minutes. Add the tomato puree and sugar and simmer until reduced by about one-third, 10 to 12 minutes. Whisk in the remaining $\frac{1}{4}$ cup oil.

2) Crack the eggs into the skillet, spacing them evenly in the sauce. Lower the heat, cover, and cook until the egg whites are set but the yolks remain runny, about 5 minutes. Top with serrano chiles and cilantro and serve immediately right from the pan.

3) Shakshouka can be adapted to in a myriad of ways! Make it dairy by adding Feta (my favorite!) or for you carnivores Moroccan merguez!

(Adapted from "Zahav" by Michael Solomonov)

בתאבון!