

Shakshuka Recipe

Ingredients

3 tablespoons olive oil
1 large onion, thinly sliced
1 garlic clove, chopped
1 teaspoon cumin
1 teaspoon paprika
1/8 teaspoon cayenne pepper
1 pound fresh kale, sliced and rinsed
2 pounds fresh tomatoes, chopped
1/4 teaspoon salt
1/4 teaspoon pepper
6 large eggs

Preparation

In a large skillet with a lid, cook the onions in the olive oil over medium/high heat, uncovered, for 10 minutes until soft. Add garlic and cook for 1 minute. Add cumin, paprika, and cayenne pepper and cook for 1 minute. Add kale and cook with lid on for 3 minutes. Add tomatoes and salt and pepper and cook for 3 minutes with the lid on and 7 minutes uncovered. With a large spoon, make 6 wells in the mixture and add an egg to each well using a teacup. Lower heat to medium/low and cook, covered, for 9 to 12 minutes, or until eggs are set.

(In the winter, this recipe can be made with 1 pound of spinach and a 28 ounce can of whole tomatoes.)